Granny White's Special Edition Yeast Bread Recipes

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Dedication:

This New Granny White's "Special Edition" Bread Cookbook is dedicated to Scott and Tiffany Fielder.

Married March 02, 2003.

Congratulations !

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White Bread (Repost)

4–H Champion Bread

Makes 4 loaves

2 pkgs yeast

3/4 cup dry milk

1/4 cup + 2 T sugar

12 cups flour

4 1/2 cups lukewarm water

2 T salt

4 1/2 T margarine

Dissolve yeast in 1/2 cup of the water. Mix remaining 4 cups water, dry milk, salt, sugar and margarine. Add yeast. Add 5 c. flour and beat. Let stand 15 min. Beat. Add flour to make soft dough. Add last flour. Knead until smooth and elastic. Grease ball and place in bowl. Cover. Let rise to double. Knead down and divide into fourths. Let stand 15–30 min. and make into loaves. Let rise until 3/4 inch over top of 1 pound tin. Bake at 350F for 40 minutes.

Quick and Easy Anadama Bread

1/3 c. cornmeal

1 tsp. salt

1 pkg active dry yeast

3 c. all–purpose flour

1/4 c. light molasses

3 T. margarine or butter

1 large egg

In large bowl, combine cornmeal, salt, yeast, and 1 cup flour. In 1–quart saucepan over low heat, heat molasses, margarine or butter, and 1 cup water until very warm (120 degrees to 130 degrees F). Margarine or butter does not need to melt completely. Meanwhile, grease a 2–quart souffle dish or casserole.

With mixer at low speed, gradually beat molasses mixture into dry ingredients just until blended. Increase speed to medium; beat 2 minutes, occasionally scraping bowl with rubber spatula. Beat in egg and 1 cup flour to make a thick batter; continue beating 2 minutes, scraping bowl often. With wooden spoon, stir in remaining 1 cup flour to make a soft dough.

Place dough in souffle dish. Cover and let rise in warm place (80–85 degrees F) until doubled, about 1 hour.

Preheat oven to 375 degrees F. Bake bread 30–35 minutes until browned and loaf tests done. Remove loaf from souffle dish. Cool bread on wire rack.

Makes 1 round loaf, about 10 servings.

Pain Juif a l'Anis

Algerian Anise Bread

2 teaspoons dry yeast

1 1/2 tablespoons sugar

about 3/4 cup warm water (or more)

3 1/3 cups flour

1 1/2 teaspoons salt

1 egg

2 tablespoons peanut or sunflower oil, plus more to grease the dough

2 tablespoons anise seed

1 egg yolk to glaze bread

Dissolve the yeast and 1/2 teaspoon of the sugar inn 1/2 cup of warm water. Add about a cup of the flour and stir vigorously til smooth. Leave this sponge--batter for 30 minutes until doubled in bulk.

Put the remaining flour in a large bowl, add the rest of the ingredients except the one egg yolk, and mix will. Add the risen sponge. Work it with your hands and add enough warm water to make a soft dough that holds together as a ball. Knead for 10 minutes until very soft and elastic. Pour 1/2 tablespoon of oil in the bowl and roll the dough around to grease it all over. Cover the

bowl with plastic wrap and leave in a warm place for 1 1/2 hours or until doubled in bulk.

Punch down the dough, divide into 6 balls, and place at a distance form each other on a baking sheet, on parchment paper. Leave covered with a cloth for 30 minutes to allow the dough to rise again. Brush the tops with egg yolk mixed with 1 teaspoon of water and bake in a preheated 400 F oven for 30 – 40 minutes until browned on top. Tap the bottom of a roll. If it sounds hollow, it's done. Cool on rack.

Italian Anise Bread

1 pkg active dry yeast

2 cup flour, sifted

2 teaspoons anise seeds

1/2 cup milk

1/3 cup butter or margarine

1/3 cup sugar

1/2 teaspoon salt

1/2 egg, slightly beaten

1 teaspoon shredded lemon peel

2 tablespoons lemon juice

3/4 cup confectioners sugar

1 tablespoon cream

1/4 teaspoon vanilla

dash salt

In a large mixing bowl combine the yeast, 1/ cup of flour and anise seeds. Heat milk, butter, sugar and salt in a sauce pan until just warm. Stir to melt. Add heated liquid to flour mixture. Add egg, lemon peel and juice on low speed for / minute, scraping sides constantly. Beat 3 minutes on high speed. Stir in remaining flour by hand to make a soft dough. Knead 8–10 minutes on a floured board until smooth and elastic. Place in a lightly greased bowl. Turn

once to grease, over and let rise in a warm place 1/–2 hours.

Punch down and let rest 10 minutes. Shape into a round loaf, cover and let rise until double (about 45 minutes) in a greased pan. Bake 35–40 minutes in a preheated 375oF oven until done.

Stir icing sugar, cream, vanilla and salt together until smooth.

Spread on warm cake.

Apple Breakfast Loaf

1 3/4 cups water

1 cup whole–bran cereal

1/4 cup butter or margarine

5 1/2 to 6 cups all–purpose flour

1/3 cup firmly packed light brown sugar

2 packages rapid–rise yeast

1 1/2 tsp salt

3/4 tsp ground nutmeg

2 cups finely chopped apples (about 2 apples)

Heat water, bran and butter until very warm, 125 to 130 degrees; let stand 5 minutes.

Meanwhile, in a large bowl, combine 1 cup of the flour, the sugar, undissolved yeast, salt and nutmeg. Stir bran mixture into dry ingredients. Stir in apple and enough remaining flour to make soft dough. Knead on lightly floured surface until smooth and elastic, about 6 to 8 minutes. Cover, let rest 10 minutes.

Divide dough in half. On lightly floured surface, roll each half to a 12– by 7–inch rectangle. Roll each up tightly from short end as for a jellyroll. Pinch seams and ends to seal. Place each loaf, seam side down, in greased 8+1/2–by–4+1/2–by–2+1/2–inch loaf pan.

Cover, let rise in warm, draft–free place until doubled in size, about 30 to 45 minutes.

Bake in a 375–degree oven for 40 minutes or until done. Remove from pans; cool on wire rack. Drizzle with icing.

For the icing: Combine 1 cup confectioners' sugar and 1 to 2 tbls apple juice concentrate or lemon juice. Beat until smooth.

Apple Oatmeal Bread

1/3 cup raisins

2 Tbs rum, brandy or apple juice

1/4 oz (2 pkg.) active dry yeast

1/3 cup packed brown sugar

1/2 cup warm water (110F)

1–1/2 cups regular or quick–cooking rolled oats

1 Tbs. salt

1/2 tsp. ground cinnamon

1–1/3 cups unsweetened apple juice

1/4 cup vegetable oil

5–1/2 to 6 cups bread flour

1 cup finely chopped unpeeled tart apple

1/2 cup chopped walnuts

1 egg white mixed with 1 Tbs. water for glaze

In a small bowl, combine raisins and rum, cover with plastic wrap. Microwave on HIGH 30 seconds; let stand 5 minutes. Or, combine raisins and rum in a small saucepan; bring to a simmer. Cover and remove from heat; let stand 10 minutes.

In large bowl of electric mixer, dissolve yeast and 1 teaspoon of the sugar in warm water. Let stand until foamy, 5 to 10 minutes. Add remaining brown sugar, oats, salt, cinnamon, apple juice, oil,

and 2 to 2–1/2 cups of the flour. Beat at medium speed with electric mixer 2 minutes, or beat 200 vigorous strokes by hand. Stir in raisins and rum, apples, nuts, and enough remaining flour to make a soft dough. Turn dough out onto a lightly floured surface.

Knead dough 8 to 10 minutes or until smooth and elastic, adding only enough flour to prevent sticking. Clean and butter bowl., Place dough in buttered bowl, turning to coat all surfaces. Cover with a slightly damp towel; set in a warm place free from drafts. Let rise until doubled in bulk, about 1 hour. Grease 2 (9"x5") loaf pans or 2 quart casserole dishes; set aside.

Punch down dough; knead 30 seconds. Divide dough in half. Shape into loaves and place in prepared pans. Cover with a dry towel; let rise until doubled in bulk, about 45 minutes.

Preheat oven to 375F. Slash tops of loaves as desired; brush with egg–white glaze. Bake 35 to 40 minutes or until bread sounds hollow when tapped on the bottom. Remove from pans; cool on racks. Makes 2 loaves.

Apple Pull Apart Bread

3 to 3 1/2 cups all purpose flour, divided

2 tablespoons sugar

1 package dry yeast

1 teaspoon salt

1 cup milk

1/2 cup butter or margarine, melted and divided

1 egg, beaten

1 large cooking apple, peeled and chopped

2/3 cup sugar

1/2 cup finely chopped pecans

1/2 teaspoon ground cinnamon

1 cup sifted powdered sugar

1 to 1 1/2 tablespoons hot water

1/2 teaspoon vanilla extract

Combine 1 cup flour, 2 tablespoons sugar, yeast, and salt in a large bowl; blend well. Heat milk and 2 tablespoons butter to 120 degrees F; add egg. Blend well. Add milk mixture to flour mixture; beat at medium speed of an electric mixer until smooth. Stir in enough remaining flour to make a stiff dough.

Turn dough out onto a lightly floured surface and knead 4 or 5 times or until smooth and elastic. Cover and let rest 20 minutes.

Combine apple, 2/3 cup sugar, pecans, and cinnamon; set aside.

Divide dough into halves; cut each half into 16 equal–sized pieces. Shape each piece into a ball and roll out on a lightly floured surface to a 2 1/2–inch circle. Place 1 teaspoon apple mixture in center of circle. Pinch edges together to seal and form a ball. Dip each ball into remaining melted butter.

Place 16 balls into a greased 10–inch tube pan. Sprinkle with 1/4 cup apple mixture. Repeat procedure with remaining dough, apple mixture, and butter. Place remaining 16 balls over first layer of balls and sprinkle evenly with remaining apple mixture.

Bake at 350 degrees F on lowest rack in oven for 40 minutes or until golden. Let cool 10 minutes; invert onto serving plate.

Combine 1 cup powdered sugar, water, and vanilla, stirring until smooth. Drizzle over bread.

Apricot–Wheat Bread

3 cups whole wheat flour

3 teaspoons baking powder

1 teaspoon cinnamon

1/2 teaspoon salt

1/8 teaspoon nutmeg

1 1/4 cups milk

1 cup honey

1 egg, slightly beaten

2 tablespoons salad oil

1 cup diced dried apricots

1 cup walnut pieces

In medium bowl, stir together flour, baking powder, cinnamon, salt and nutmeg. Combine milk, honey, egg and oil; pour over dry ingredients. Stir just enough to dampen flour. Fold in apricots and walnuts. Pour into a greased 9"x3" loaf pan. Bake in 350 degree, oven 60 to 70 minutes or until done (tooth pick comes out clean). Remove from oven; let stand for about 10 minutes. Remove from the pan. Store overnight for easier slicing.

Absolutely Apricot Bread

3/4 cup water

2 1/4 cups bread flour

1 tablespoon dry milk or malted milk powder

1 teaspoon salt

1 tablespoon butter

3 tablespoons apricot jam

1/2 cup dried apricots

2 teaspoons yeast

Mix. Let rise to double. Shape into loaf and let rise to double.

Bake at 350 for 30 minutes.

Arabian Bread–Ka'kat

2 tsp dry yeast

1/4 cup sugar

2 cups warm water

4–5 cups white bread flour

1 1/2 tsp salt

4 tbsp unsalted butter, melted

1/4 tsp mahleb, ground (a spice available in middle eastern groceries)

1 egg beaten with 1 tbsp water, for egg wash

3–4 tbsp sesame seeds

You will need a medium sized bread bowl, 2 large baking sheets, and a pastry brush. In the bread bowl dissolve the yeast and sugar in the warm water. Add 2 to 3 cups flour, a cup at a time, stirring constantly in same direction until a thick dough begins to form. Then stir 100 times in the same direction, about 1 minute. Let rest for 10 minutes. Add the salt, butter, and mahleb, and stir; contiue to add flour using a wooden spoon to stir it in. When the dough will no longer take any more flour, turn it out onto a lightly floured surface. Knead for 8 to 10 mihutes, or until smooth and elastic, adding flour only when necessary. Rinse out the bread bowl, oil lightly, and return the dough to the bowl. Cover with plastic wrap and allow to rise until doubled in volume, approximately 1 and 1/2 hours. Punch down dough and divide into 16 pieces. On a

lightly floured surface, roll each piece under your palms into a cigar shaped rope 6 to 7 inches long. Pinch together the ends of each rope to form an oval shaped loop. Place the ka'kat on lightly oiled baking sheets, at least 1/2 inch apart. Cover and let rise for 30 minutes. Place the racks in the upper part of the oven, and preheat the oven to 400 F. Just before baking, brush the breads with egg wash and sprinkle on the sesame seeds. Bake for 20 minutes, or until nicely browned; switch the baking sheets after 10 minutes. Cool slightly on a rack, then wrap in a cloth to keep warm. Serve warm.

Arabic Bread

5 to 5–1/4 cups flour

4 tsp salt

4 Tbsp. corn oil

3–1/2 to 4 cups water

2 packages active dry yeast

Mix flour, salt, oil and instant yeast (to be mixed into the flour like baking powder) together and work in the water. The dough should be firm and come off the sides of your mixing bowl. Turn onto a lightly floured table and knead thoroughly, about 10 minutes. Knead each half by itself and mix them up again.

Divide dough into small balls a little larger than a squash ball, which you roll between your palms, applying pressure. Put these balls under a dry cloth. Once all the dough is divided up, take the first ball and roll it out into a small circle with thickness of not more than 1/4". Place these circles onto a floured wooden board (use wood, as plastic material will make dough stick to it and bread will not bake with a hollow middle). Cover the circles with a dry cloth and let them rest for about one hour.

Pre–heat oven on the highest possible heat, place these circles upside down (the top becomes the bottom on the bakins sheet) onto

a lightly greased baking sheet and bake them only until very lightly colored. The bread will rise in the oven into big blown up balls, at which time they are more or less baked. Place them on a wire rack, and when cooled a little, press them together. These breads can be frozen for weeks and when needed, just put them into oven for a moment, to be hot and soft.

The Basic Bagel Recipe

2–1/2 to 3 cups spelt or whole wheat bread flour

1–1/4 cups water

1 packet (1/4 oz or 1 tbsp) quick rising yeast

1 tsp salt

1 tbsp molasses

In a large mixing bowl combine 2–1/2 cups flour and yeast. Heat water and salt in a saucepan 'til warm to the touch (110 F) Mix water into flour to form a dough. Knead for 10 – 12 minutes until smooth and elastic (earlobe consistency), adding remaining flour as necessary to make a barely sticky dough.

Form the dough into an 8 inch long cylinder, and cut it into 8 equally sized pieces. Form each piece into a smooth ball (try to remove any seams by rolling it between your hands. Poke your thumb through the center of each piece and twirl it between your index fingers to make a hole.

Place uncooked bagels on a floured cookie sheet and allow to rise 20 to 30 minutes in a warm place until doubled in bulk. (gas oven with the pilot light on, electric oven with light on, sunny window or countertop next to warm oven) Preheat oven to 375F (400F if you want a thicker crust). In a 4 qt pot boil 8 cups water and 1/2

tsp salt.

Drop bagels, 3 at a time into the boiling water. Cook uncovered 3 – 5 minutes over high heat, turn once with a slotted spoon. Remove bagels and transfer to a well oiled or floured baking sheet.

Bake at 375F for 25–30 minutes or 400f for 20 minutes until firm to the touch. Cool on racks. Enjoy.

Variations

Garlic bagels: add 3 cloves minced garlic, 1 tbsp onion flakes to dry ingredients.

Herbed bagels: add 2 tsp dried mixed herbs.

Millet bagels: substitute 1 cup millet meal or flour and 1–1/2 to 2 cups spelt or whole wheat bread flour in the basic recipe.

Bagels with Seeds

4 1/2 cups flour

2 packages active dry yeast (approx 4 1/2 teaspoons)

1 1/2 cups warm water (110–115 F)

3 tablespoons sugar

1 tablespoon salt

1 tablespoon sugar

In a mixer bowl combine 1 1/2 cups of the flour and the yeast. Combine warm water, the 3 tablespoons sugar, and salt. Pour over flour mixture. Beat at low speed of electric mixer 1/2 minute, scraping bowl. Beat 3 minutes at high speed. Stir in as much remaining flour as you can mix in with a spoon.

Turn out onto a lightly floured surface. Knead in enough remaining flour to make a moderately stiff dough that is smooth and elastic (6 to 8 minutes total). Cover; let rest 10 minutes. Cut into 12 portions ; shape each into a smooth ball. Punch a hole in the center of each. Pull gently to make a 1 1/2–2 inch hole. Place on a greased baking sheet. Cover; let rise 20 minutes. Broil 5 inches from heat 3 to 4 minutes, turning once (tops should not brown). Heat 1 gallon water and the 1 tablespoon sugar to boiling; reduce heat. Cook 4 or 5 bagels at a time for 7 minutes, turning once; drain. Place on a greased baking sheet. Bake in a 375 F oven for 25 to 30 minutes.

Makes 12

Sesame seed bagels: brush with beaten egg and sprinkle seeds on before final baking.

New York Style Bagels

1 potato, peeled and quartered

2 cups boiling water

1 package active dry yeast

4 cups all–purpose flour

1/2 tablespoon salt

1+1/2 tablespoons sugar

1/4 cup vegetable oil

2 large eggs

cornmeal

2 quarts water

1 egg white (optional)

Put potato into boiling water and boil for 15 minutes. Discard potato and let water cool to about 110 degrees F.

Transfer 1/3 cup of the potato water to a small bowl. Sprinkle yeast over top of water and stir to combine. Set aside for 3 minutes.

Sift flour, salt, and 1/2 tablespoon of the sugar together into a large bowl. Add yeast mixture. Stir in another 2/3 cup of the potato water and the oil. Add eggs one at a time and stir briskly

until a dough ball is formed.

Turn dough out onto a floured surface and knead for about ten minutes until dough ball is firm, adding a little extra flour if needed. Place in a greased bowl, turning the dough so all sides are greased. Cover the bowl with a clean towel and set aside in a warm place for about 1 hour until dough has risen to double its original size. Punch the risen dough down to flatten and remove from bowl.

Cut dough into 18 equal pieces and shape each piece into a 6– to 7–inch–long, 3/4–inch–thick rope. Bring the ends of one rope together and pinch closed. (A little water on the ends will help secure them.) Repeat until 18 rings are formed. Cover all rings with the towel and let rise for 20 minutes.

Preheat oven to 450 degrees F. Lightly grease a cookie sheet and dust with cornmeal.

Bring the 2 quarts water to a boil. Add the remaining tablespoon of sugar to the boiling water. Drop the bagels into the water one at a time, cooking each for 3 minutes, turning once. As each bagel is removed from the water, place it on the cookie sheet. If desired, paint the tops of the bagels with 1 egg white that has been beaten with 1 teaspoon water. Bake for 12 to 15 minutes, until golden brown.

Fat Free Bagels

Yield: 4 Bagels

7 oz water

1/2 tb dried active yeast

1 ts sugar

1/2 tb salt

7 oz strong wholemeal flour (wholewheat bread flour)

7 oz strong plain flour (white bread flour)

2 ts ground cinnamon

1 tb sugar

raisins

CONVERSIONS: 7 oz flour = 200 g flour = 1 1/2 cups

NOTES: The quantity of liquid given is approximate. The amount you need depends on the flour. Basically make the dough very stiff – much less water than if you were making an ordinary loaf.

Heat half the water, in a small saucepan, until hand–hot. Sprinkle on the sugar and stir well with a wooden spoon. Sprinkle on the yeast a teaspoon at a time, stirring well after each addition (this avoids "lumps"). Cover and leave in a warm place 15 minutes until

frothy.

Meanwhile, mix the flours and salt in a large bowl. When yeast mixture is ready, pour it on, mix with a wooden spoon and add enough of the rest of the water to make a stiff dough – but not too stiff to knead. Knead for 150 strokes, then return to the bowl, spray lightly with water and leave, covered, for 1 hour – not at too hot a temperature or the bagels will taste of yeast.

Remove from bowl and divide into equal portions. Knead each briefly and form into a ball. Flatten and make a hole in the middle. You know, make it look like a bagel. Place on a floured baking tray, place the tray inside a carrier bag and leave to rise 30 minutes.

When the time is up, have a large pan of simmering salted water ready. Do 2 bagels at a time – lower gently into the water and simmer 1 1/2 minutes on each side. Drain on a wooden chopping board while you do the others. Place all bagels on a lightly floured baking tray and bake at Gas 6 (200 C, 400 F) for 20 minutes. Cool on wire racks.

Eat fresh or freeze as soon as cold.

VARIATION: Cinnamon & Raisin Bagels – Add the cinnamon and extra sugar with the flours and salt. Knead in the raisins a few at a time between the first kneading and the proving, to get them evenly

distributed. Put sugar in the simmering water instead of the salt.

Sourdough Bagels

Yield : 15

2 cups sourdough starter

4 1/2 cups whole wheat flour

1 tsp sea salt

3 tbsp unrefined oil

1/2 cup warm water

1 egg (optional)

oil, or egg mixed with water

Add flour, salt, oil, and water (and egg if desired) to the starter. Knead well. Cover and let rise for 3 hours in a warm place in an oiled bowl.

Knead again and shape into rings by rolling dough like bread sticks and pinching ends together, or roll out 1/2 inch thick with a rolling pin and cut with a doughnut cutter. Let rise for 1 1/2 hours.

Drop bagels into a large pot of boiling water (2 or 3 at a time). When they rise to the surface turn them over and boil 1 minute longer.

Put boiled bagels on an oiled baking sheet. Brush with oil or beaten egg mixed with water.

Bake at 350 degrees Fahrenheit for 50 minutes or until golden brown.

Sesame Seed Bagels

Makes 1 dozen

1 tsp (5 mL) granulated sugar

1 cup (250 mL) warm water

1 pkg active dry yeast (or 1 tbsp/15 mL)

2 eggs

1 tbsp (15 mL) vegetable oil

3 1/2 cups (875 mL) (approx) all–purpose flour

2 tbsp. (25 mL) granulated sugar

2 tsp. (10 mL) salt

16 cups (4L) water

2 tbsp. (25 mL) granulated sugar

1/2 cup (125 mL) sesame or poppy seeds

1 egg, beaten

In large bowl, dissolve 1 tsp. sugar in water. Sprinkle in yeast, let stand for 10 minutes or until frothy. Whisk in eggs with oil. Beat in 2 cups of the flour, sugar and salt until smooth. Gradually stir in enough of the remaining flour to make a soft but not sticky dough.

Turn out onto floured surface, knead for 8 to 10 minutes or until smooth and elastic and dough springs back when poked with finger. Place in greased bowl, turning to grease all over. Cover with plastic wrap and tea towel, let rise in warm place for 1 to 1-1/2 hours or until doubled in bulk.

Punch down dough, knead several times. Divide into 12 equal portions, roll each into 12-inch rope, covering pieces with tea towel as you work.

Bring ends of dough together over-lapping by about 1 inch and stretching the overlap around other end to meet underneath, pinch firmly to seal. Place on floured baking sheet, cover with tea towel and let rise for 15 minutes.

Poaching Liquid: In wide saucepan (or Dutch Oven), bring water to boil, add sugar. Slip bagels into water, 3 or 4 at a time, cook over medium heat for 1 minute. Turn, cook for 1 minute. Using slotted spatula, remove bagels to well-greased or parchment paper-lined baking sheets.

Glaze: Place sesame seeds in dish. Brush egg over bagels. Using hands, dip egg side into seeds, return to baking sheet. Bake in 400F (200C) oven for 20 to 25 minutes or until tops are golden and bottoms sound hollow when tapped. Transfer to rack to cool.

VARIATION: Whole Wheat Cinnamon Raisin Bagels

Substitute 1 cup (250 mL) whole wheat flour for 1 cup (250 mL) all–purpose flour. Increase 2 tbsp. (25 mL) sugar to 1/4 cup (50 mL). Stir in 2 tsp. (10 mL) cinnamon along with eggs. After punching down dough, thoroughly knead in 1 cup (250 mL) raisins. Omit sesame seeds.

Cinnamon Blueberry Bagels

4--4 1/2 cups all--purpose flour

1 T. active dry yeast

1 3/8 cups warm water

2 T. reserved blueberry Juice

2 tablespoons sugar

1 1/2 teaspoons salt

1/2 teaspoon ground cinnamon

16 oz can blueberries in light syrup (drain Well) reserve 2T. Juice

6 cups water

1 tablespoon sugar

1 beaten egg

In a large mixing bowl combine 2 cups of the flour and the yeast. Add the warm water, 2 tablespoons sugar, the salt, and cinnamon. Beat with an electric mixer on low speed for 30 seconds, scraping bowl constantly. Beat on high speed for 3 minutes.Add blueberries.. Using a wooden spoon, stir in as much of the remaining flour as you can.

Turn dough out onto a lightly floured surface. Knead in enough of the remaining flour to make a moderately stiff dough that is smooth

and elastic (6 to 8 minutes total). Cover and let rest for 10 minutes. Grease 2 baking sheets. Working quickly, divide dough into 12 portions.

Shape each portion into a smooth ball. Cover; let rest for 5 minutes. With a floured finger, punch a hole in the center of each ball. Make about a 2–inch hole, keeping a uniform shape. Place the bagels 2 inches apart on the prepared baking sheets. Reshape to make sure the holes are 2 inches in diameter. Cover and let rise for 20 minutes (start timing after the first bagel is shaped).

Broil raised bagels about 5 inches from the heat for 3–4 minutes or till bagels look set, turning once (tops should not brown).

Meanwhile, in a 12–inch skillet or 4 1/2 quart Dutch oven bring the 6 cups water and 1 tablespoon sugar to boiling. Reduce heat; simmer bagels, 4 or 5 at a time, for 7 minutes, turning once. Drain on paper towels for a few seconds. (If left too long, bagels will stick.) Place drained bagels 2 inches apart on prepared baking sheets. Brush with egg. Bake in a preheated 350 oven for 20–25 minutes, or till tops are golden brown. Remove from baking sheets; cool on a rack.

Barbari Bread (Nan–e Barbari)

1 package dry yeast

3 cups warm water

1 tsp. sugar

1 tsp. salt

8 1/2 cups flour or more

4 Tbsp. oil or butter

1/2 cup yellow corn meal

1 Tbsp. sesame seeds

Dissolve yeast in 1 cup warm water. Add sugar and set aside for 10 minutes. Pour yeast mixture in large bowl or food processor, add 2 cups warm water, and salt—mix well. Gradually add flour while stirring constantly. After 6 cups flour have been added, knead by hand, add the rest of the flour if needed until the dough is not sticky.

Pour oil in a large bowl and place dough in bowl. Cover with a clean damp towel and let rise 4 hours in warm dark place without moving. Punch air out while dough is in the bowl. Flip dough over and return to bowl. Cover with new damp towel and allow to rise 2 hours.

Place cookie sheet in center of oven and preheat to 500 degrees F.

Divide dough into 11 parts, each piece about 5 inches in diameter. Dust a tray with corn meal and place loaves on tray. With damp hands, press fingertips into each loaf, then sprinkle tops with sesame seeds.

Put loaves on the cookie sheet, corn meal side down, and bake sesame side for 8 miuntes in closed oven. Turn bread over and bake corn meal side down for 4 minutes in closed oven. Remove loaves from oven. Cover with clean towel, serve hot or wrap in foil and freeze(toast before serving.)

Barbari bread is a flat 1 – 1 1/2 inch thick loaf. It may be round or oval shaped.

Barley Bread

4 1/2 ts dry yeast

2 c warm water

2 tb honey

2 c barley flour

2 c whole wheat flour

2 c unbleached white flour

2 tb olive oil

2 ts salt

Dissolve yeast in warm water and place in large mixing bowl. Stir in honey and leave till yeast becomes foamy. Combine the three flours and add half to the yeast. Beat with a wooden spoon for 10 minutes. The consistency should be of thick mud. Cover and set aside to rise for 1 hour, till the dough has doubled.

Punch dough down and carefully fold in olive oil, salt and 1/2 c remaining flour. Gradually fold in more flour till dough starts to come away from the sides of the bowl. Place dough on a lightly floured surface and knead well for 10 minutes. Add more flour as necessary. Place dough in a lightly oiled mixing bowl.

Cover and leave to double. Punch dough down again and shape into 2 domed round loaves. Cut a cross in the center. Place on an oiled

baking sheet, cover and let rise till doubled, 45 to 60 minutes.

Bake at 350F for 50 minutes.

Beer Cheese Bread

yields 2 medium loaves in 8x4 inch loaf pans.

12 oz can beer

1/2 cup warm water degrees

2 Tablsp. sugar

1 Tablsp. salt

2 Tablsp. butter or margarine

8 oz. package process Swiss or American cheese

5 cups bread or all purpose flour

2 packages dry yeast

8 oz. natural Swiss cheese, cut into 1/4 inch cubes

In a large saucepan combine the beer, water, sugar, salt, butter, and processed cheese and heat till hot. Lift off the heat and cool to warm.

In a large mixing bowl put 2 cups flour and the yeast. Pour in the warm cheese mixture and beat for 3 minutes with mixer flat beater. Stir in the balance of the flour, 1/2 cup at a time, change to a dough hook when the dough becomes too heavy for the flat beater.

Drop the cheese bits into the bowl while the mixer is running. Knead for 10 minutes.

Place the dough in a buttered bowl and turn over to coat the ball completely. Cover the bowl with plastic wrap until the dough has risen to twice its size, about 1 hour.

Punch down and knead for 30 sec. to deflate. Divide the dough in half. Roll each half into a 12x6 in. rectangle. Cut each rectangle lengthwise into three 2 inch strips, leaving them joined at one end by a 1/2 inch piece. Braid the strips. Tuck under the ends to make the dough about the same length as the pan. Place in the bake pan.

Cover with waxed paper, and let rise in a warm place until the dough rises about 1/2 inch above the pan, about 45 min.

In a preheated oven bake at 350 degrees for about 45 min.

Remove from oven and place on a rack to cool.

Beer Bread

Makes 16 Servings

1 package active dry yeast

1/4 C warm water (105–115)

1 t. granulated sugar

2 1/4 C all–purpose unbleached flour (reserve 2 T)

1 3/4 C cake flour

1 1/4 C warm beer (105–115)

2 t salt

1 T cornmeal

In small bowl, sprinkle yeast over warm water. Stir in sugar and set aside about 10 minutes or until foamy.

In work bowl of food processor fitted with steel blade, combine the folours, half the beer, the yeast mixture and salt. Pulse on and off 4 times. Add the remaining beer and process 8 seconds to form an elastic spongy wet dough.

Spray a large glass or ceramic bowl with nonstick cooking spray. Place dough in bowl, turning to coat all sides. Cover and place in a warm, draft–free place to rise until doubled in bulk, about 1

hour.

Sprinkle clean work surface with 1 tablespoon reserved flour and work dough into a ball. Line a banneton or bowl with a clean non-terrycloth kitchen towel; sprinkle cloth with remaining tablespoon of flour. Press dough into bowl; spray lightly with nonstick cooking spray and cover lossely with plastic wrap. Set aside in a warm, draft-free place to rise until almost doubled in bulk, but still firm, about 30-40 minutes.

Preheat oven to 450. Spray a baking sheet with nonstick cooking spray and sprinkle the center with cornmeal. Gently turn the dough out onto the cornmeal.

Cut an 'x' in the center of the dough with a clean razor blade or the steel blade of the food processor. Set dough aside in a warm, draft-free place to rise until doubled in bulk and springy, about 10 minutes.

Bake 20 mintues; reduce oven temperature to 400 and bake 10 minutes longer or until bread sounds hollow when tapped on the bottom. Cool on a rack.

New York Bıaly's

Servings: 16

2 c warm (110 degree) water

1 pkyeast

2 ts sugar

2 1/2 ts coarse kosher salt

3 1/2 c all purpose flour

1 1/4 c gluten flour

1 tb vegetable oil

1 1/2 ts poppy seeds

1/3 c minced onion

1/2 ts salt

In large mixıng bowl, combine 1/2 cup warm water, yeast, and sugar and let stand until foamy, about 10 minutes.

Mıx remaining 1 1/2 cups warm water, salt, gluten flour, and all purpose flourinto yeast mixture. Knead on a flour surface (or mixer) until smooth. (the dough will be soft).

Place dough ball in a greased bowl, turn it around and place with it's greased side up. Let rise, cover with plastic until tripled

in bulk, about 1 1/2 hrs. Punch dough down, turn it over, cover and let rise until doubled.

Punch dough down and roll into 2 cylinders. Cut each into 8 rounds. Lay them flat, cover with a towel and let rest. Prepare toppingby mixing all topping ingredients. Set aside.

Pat dough into flattened rounds (a little higher in middle). about 3 1/2 inches in diameter. Place on lightly floured board,cover with a dry towel and then a damp towel and let rise until increased by about half in bulk. (half proofed). takes about 30 minutes.

Press bottom of small shot glass in center of each bialy, to make deep indentation in bialy. Let rise another 15 minutes. (Do not let them double).

Preheat oven to 425 degrees. Put bialys on ungreased baking sheets. bake on upper and lower shelves of the oven for 6 to 7 minutes, then switch pans and reverse positions of pans(front to back) until bialy's are evenly browned, about 5 to 6 minutes more.

Cool on racks. Store bialys in a plastic bag in fridge or freezer.

Bible Bread from Ezekeil 4.9

8 cup wheat flour

4 cup barley flour

2 cup soy bean flour

1 cup lentils, cooked and mashed

1/2 cup millet flour

1/4 cup rye flour

1 1/2 cup warm water

1 tbsp. salt

5 tbsp. olive oil

2 pkg. yeast, dissolved in 1/2 cup warm water

1 tbsp. honey

Dissolve the yeast in warm water and let it sit for 10 minutes. Mix the other dry ingredients in separate bowl. Blend lentils, oil and small amount of water; place in large mixing bowl with remaining water. Stir in 2 cups of mixed flour. Add yeast mixture. Stir in remaining salt and flour. Knead on floured surface, then place in oiled bowl. Let rise until double in bulk. Knead again; shape and place in greased loaf pans. Let rise. Bake at 375 degrees approximately 1 hour. Makes 4 loaves. A health food store is a source for several of these ingredients.

Angel Biscuits

2 1/2 cups flour

1 tsp baking powder

1 tsp salt

pinch soda

1/8 cup sugar

1/2 cup shortening

1/4 cup warm water

1 pkg dry yeast

1 cup buttermilk

Dissolve yeast in warm water. Set aside. Mix dry ingredients in order and cut in shortening. Stir in buttermilk & dissolved yeast. Blend thoroughly. Can be refrigerated in covered bowl 3 days. Knead lightly on floured board. Roll out and cut with biscuit cutter. Place on greased baking sheet. Let rise slightly. Bake in 400 degree oven until brown.

Can also be used for coffee cake and cinnamon rolls.

Yeast Biscuits

1 pkg. yeast

1 cup warm water

2 cups buttermilk

1/2 cup sugar

4 tsp. baking powder

1/2 cup cooking oil

1 tsp. salt

1/4 tsp. soda

5 cups flour (maybe more)

Dissolve yeast in water. Mix together thoroughly with all of the ingredients except flour. Add 5 or more cups of flour and mix well. Put the dough in a covered bowl in the refrigerator for 12 hours or more before using. When ready to bake, roll out the dough and pinch off biscuits. Bake in a greased pan in a 450 degree oven until golden brown.

Biscuits

1 cup starter dough

1 cup flour

3/4 t baking soda

1/4 t salt

1/3 cup butter, softened

1 cup shredded cheddar cheese (optional)

onion (optional)

bacon (optional)

Stir together dry ingredients. Add butter and starter, mix well.

Drop by the tablespoon on greased cookie sheet. Bake at 350 for

10–20 minutes.

Angel Biscuits (No Rising Necessary)

Yield: 1 Servings

1 cake yeast

3 ts baking powder

2 tb lukewarm water

4 tb sugar

5 c plain flour

1 ts salt

1 ts soda

1 c shortening

2 c buttermilk

Dissolve yeast in water. Into a bowl, sift flour with other dry ingredients. Cut in shortening, add buttermilk, then add yeast mixture. Stir until all flour is dampened. Knead on floured board a minute, roll to desired thickness, and cut with a biscuit cutter. Bake at 400 degrees about 12 minutes. Dough may be kept refrigerated and used about a week.

Deluxe Buttermilk Biscuits

1 pkg yeast

5 cups flour

1 Tablespoon baking powder

1 teaspoon salt

1/4 cup sugar

1 teaspoon baking soda

1 cup shortening

2 cups buttermilk

Soften yeast in 2 tablespoons warm water. Sift together flour, baking powder, salt, sugar and soda. Blend in shortening with a pastry blender.

Add yeast and buttermilk (can be made from powder) to form soft dough. Knead lightly 4 – 5 times.

Roll 1/2" thick and cut with biscuit cutter. Place on greased cookie sheet. Brush tops with melted butter or margarine. Bake at 400 F for 12– 15 minutes.

Sourdough Biscuits

1 c sourdough starter

1 ts salt

1/2 ts soda

1 c flour

2 ts baking powder

4 T shortening, melted

Mix ingredients. Roll or pat dough 3/4 to 1 inch thick. Cut 2 inch biscuits or drop on greased pan. Let stand 20 minutes before baking. Bake 20 – 25 minutes at 425 degrees F.

Black Bun

1 Tbs dried yeast or piece of fresh the size of a walnut

430 ml warm skim milk

900 g strong plain white flour (breadmaking flour)

1/2 tsp salt

340 g unsalted butter

455 g currants

455 g seedless raisins

230 g stoned prunes, chopped

230 g chopped figs or (at a pinch) dates

6 Tbs Oxford marmalade

110 g flaked (slivered) almonds

2 tsp ground cinnamon

2 tsp ground cloves

2 tsp ground ginger

1 tsp ground cardamom

60 ml whisky

1 egg yolk

1 Tbs skimmed milk

Mix yeast and milk, allow to work for 10–15 minutes. Sift flour

and salt into a bowl, rub in butter. Mix in yeast mixture, knead until smooth on floured worktop. Prove in covered oiled bowl until double in bulk.

Mix together currents, raisins, prunes, figs, marmalade, almonds, cinnamon, cloves, ginger, cardamom and whisky.

Divide dough into two pieces, size ratio 2:1. Flatten larger piece, and lay filling onto it.

Knead filling and dough together until thoroughly incorporated. Roll out smaller dough piece into a circle.

Place bun in centre of dough, wrap completely, drawing together edges in the centre of the top with a pinch.

Line a cake tin (25–30cm, or 10–12") with greaseproof paper, and invert bun into tin (pinched side down). Cover to prove dough for 30–40 mins. Skewer right through bun several times before glazing with mixed egg yolk and milk.

Bake 2 hours at 180C / 350F / Gas 4.

Eat cold, with whisky at New Year, Burns' Night (25 Jan), St Andrews Day (30 Nov) or any other vaguely Scottish excuse.

Russian Black Bread

3 1/2 to 4 cups all–purpose flour

4 cups rye flour

2 cups whole bran cereal

2 packages active dry yeast

2 tablespoons instant coffee crystals

2 tablespoons caraway seed

1 tablespoon sugar

1 tablespoon salt

1 teaspoon fennel seed, crushed

2 1/2 cups water

1/3 cup molasses

1 cup butter or margarine

1 square (1 ounce) unsweetened chocolate

2 tablespoons vinegar

1 tablespoon cornstarch

1/2 cup cold water

In a large mixer bowl, combine 3 cups all–purpose flour and 1 cup of rye flour, the bran cereal, yeast, coffee crystals, caraway, sugar, salt and fennel. In a saucepan, heat water, molasses, butter or margarine, chocolate and vinegar until warm—110 to 115 degrees—stirring constantly until chocolate and butter are almost melted. Add liquid to dry ingre– dients in a mixing bowl and beat

a half–minute at low speed, scraping sides of bowl constantly. Then beat 3 minutes at high. By hand, stir in remaining rye flour and enough of the all–purpose flour to make a moderately stiff dough.

Turn out onto a lightly floured surface and knead 8 to 10 minutes, or until smooth and elastic. Dough may be slightly sticky. Shape into a ball and place in a greased bowl, turning once to grease the surface. Cover and let rise in warm place for 1 1/4 to a 1/2 hours, or until almost double.

Punch dough down and divide in half. Shape each half into a ball and place on a greased baking sheet. Flatten slightly with the palm of your hand. Cover and let rise in warm place 30 to 45 minutes, or until doubled. Bake in a 375 degree oven for 50 to 60 minutes, or until browned and bread sounds hollow when tapped. Remove from baking sheet and cool on wire rack. In a small saucepan, combine cornstarch and cold water, and cook and stir until mixture thickens and bubbles. Cook a minute more and brush over the hot bread.

Black Bread

1/2 cup water

1 oz unsweetened chocolate

2 tsp granulated sugar

1 1/2 cups warm water

1 pkg (1 tbsp) active dry yeast

1/2 cup molasses

2 to 4 tablespoons vegetable oil

1 tbsp each caraway and dill seeds

1 tsp fennel seeds

1 tsp salt

3 cups rye flour

approximately 3 cups all–purpose or whole–wheat flour

In small saucepan, heat 1/2 cup water and chocolate, stirring until chocolate is melted. Remove from heat. Let cool to lukewarm.

In large mixing bowl, dissolve sugar in 1 1/2 cups warm water; sprinkle yeast over and let stand for 10 minutes or until frothy. Stir in cooled chocolate mixture, molasses, oil, seeds, salt and rye flour. Beat until smooth. Stir in enough of all–purpose flour to form soft dough.

Turn onto lightly floured surface; knead for 8 to 10 minutes until

smooth and elastic. Place in well–greased bowl, turning to grease all over. Cover with plastic wrap and let rise in warm draft–free place until doubled in bulk, about 1 1/2 hours.

Punch down; divide in half. Shape into 2 6–inch round or 12–inch long loaves. Place on greased baking sheets and press lightly to flatten bottoms. Cover with tea towels and let rise until doubled in bulk, about 1 hour. Bake in 400F oven for 30 minutes or until loaves sound hollow when tapped.

Finnish Black Bread (Hapanleipa)

A Heavy, Tangy, Sourdough Rye

3 packages active dry yeast

4 cups warm water, 105 F to 115 F

7 to 9 cups of dark rye flour

2 teaspoons salt (optional)

Additional flour for shaping

In a large bowl, dissolve the yeast in warm water. Add 2 cups rye flour and beat to make a smooth mixture. Sprinkle the top of the dough with 1 cup of rye flour. Cover tightly and let stand in a warm place for 24 hours.

The second day, add 2 cups of the rye flour, stir, and let stand 24 hours more. Stir in the salt and the final amount of flour, but do not exceed nine cups. Knead, by hand or in a heavy duty mixer, for 30 minutes.

The dough should be very sticky. With damp hands and a dough scraper, shape the dough into a ball and place in the bowl again. Sprinkle with just enough flour to make the top of the dough dry. Let rise 1-1/2 hours in a warm place.

Turn dough out onto a lightly floured board. Divide into 2 parts. Lightly grease 2 baking sheets and cover with a thick coating of dark rye flour.

For a loaf with a hole in the middle, shape each half into a round loaf about 8 inches in diameter. With a floured finger, press a hole in the center of each loaf. Brush loaves generously with water and sprinkle with a generous coating of rye flour. (The reason for this shape use to be storage – the Finns would bake them in massive quantities and store them by stacking them on poles or hanging on ropes.) When cutting this shape – simply cut thin wedges.

For round loaves, shape each part into a ball. Roll the ball around on a rye floured board into it resembles a huge chocolate drop with a slightly pointed top. Place loaves on the baking sheets with the point upwards. You may put both loaves on the same sheet if it is large enough. Brush with water and sprinkle the tops with more flour. The extra wetting and heavy sprinkling with flour produces a very thick, hard crust that helps keep this loaf (if uncut) for a long time.

Place shaped loaves in a warm place till they have flattened out, spread apart, and the tops appear crackled.

Place a large pan on the bottom rack of the oven. Preheat oven to

350 F. Fill the pan with boiling water.

Bake the loaves for 1 hour or until firm. Wrap bakes loaves in towels or waxed paper to soften.

Do not try cutting this loaf until it's cool. As it is, the loaf does take some effort to cut. If you don't have a chainsaw, :) just patiently work away with a bread knife. Believe me, the taste is worth it!

When you make this bread, you need to plan ahead. It takes 48 hours for the dough to sour. It slices best on the second day after baking. Apparently you can keep this rye bread refrigerated for several months, or freeze them. Historically the Finns baked these loaves twice a year (spring and fall) so I would guess they have great keeping qualities. All I can guarantee is that they last quite nicely unrefrigerated for about a week—that's about how long they last in my house!!

Ukrainian Black Bread

Yield: 1 loaf

1 ts active dry yeast

1/4 c warm water

1 c strong, cold coffee

1 ts blackstrap molasses

3 c whole rye flour

1/2 c buckwheat flour

1 1/4 ts salt

Dissolve the yeast in the lukewarm water. Stir the molasses into the coffee.

Combine the dry ingredients. Mix in the wet ones and knead the dough for 10–12 minutes. Cover the dough at this point in a bowl and allow to sit for 2 hours. Take it out and knead again for 3–4 minutes. Shape into a round ball and and cover it for 30 minutes more. Take the ball between your hands and roll it into a long thin shape akin to the of a French bread loaf, approximately 2–3 inches in diameter. Be sure to keep your hands wet when handling the dough at all stages thus far.

Grease a cookie sheet and place the dough upon it. Proof the dough

in a warm oven (about 85 degree F.) for 45 minutes. Bake in a 375 degree F moist oven (place 1 cup of water in a metal bowl in the oven) for 20 minutes. Remove the water bowl and continue to bake for 30 minutes more at 375 degrees F. This makes one long loaf or it may be made into 2 shorter loaves or even into rolls.

Bran Molasses Sunflower Bread

Makes 2 loaves

1 1/2 cakes fresh yeast

3/4 cup lukewarm water (95 f)

2 Tbsp. sugar

1/3 cup molasses

1/4 cup (1/2 stick) unsalted butter, room temperature

1 1/2 cup milk, scalded and cooled to lukewarm (95 f)

6 to 7 cups all–purpose flour or bread flour

1 1/4 cup unprocessed bran flakes

1/2 cup sunflower seeds

1 Tbsp. salt

Crumble yeast into small bowl. Stir in lukewarm water and sugar. Let stand until foamy, about 10 minutes.

Meanwhile, add molasses and butter to milk and stir until butter melts.

Combine 2 cups all–purpose flour, bran, seeds and salt in large bowl. Whisk in yeast and milk mixtures until smooth, about 3 minutes. Using wooden spoon, mix in all–purpose flour 1/2 cup at a time until dough forms soft mass. Knead on heavily floured surface

until smooth and satiny, kneading in more flour if sticky.

Grease large bowl. Add dough, turning to coat entire surface. Cover bowl with plastic. Let rise in warm draft–free area until doubled, about 1 1/2 hours.

Grease two 9x5–inch loaf pans. Gently knead dough on lightly floured surface until deflated. Cut in half. Pat each piece out into rectangle.

Roll up jelly roll fashion, pinching seams to seal. Place seam side down in prepared pans. Cover with towel and let rise in warm draft–free area until doubled in volume, about 45 minutes.

Position rack in center of oven and preheat to 375 F. Bake until loaves pull away from sides of pans, about 45 minutes. Immediately remove from pans. Cool completely on racks.

Olive oil and fennel bread sticks

Yield: 3 dozen

3/4 c warm water

3/4 c warm beer

1 pt dry yeast

3/4 c extra-virgin olive oil

1 tb fennel seeds

1 1/2 ts salt

4 1/2 c flour

1 egg

1 tb water

Dissolve yeast in warm water and warm beer for 10 minutes or until very foamy. Add olive oil, salt and fennel seeds. Mix in 3 1/2 cups flour and knead until smooth and elastic adding more flour as needed to prevent stickiness. Place dough in oiled bowl, cover and let rise double. Punch down dough and divide into 12 balls and divide each ball into 4 pieces. Roll each piece into a long rope and place on greased baking sheets at least 1 inch apart. Brush with egg glaze. Bake immediately, 350 until golden about 30 minutes.

Variations:

Sprinkle on rosemary, anise or other seeds on the dough.

Make the bread sticks larger by dividing the 12 balls of dough in 2 or 3 pieces instead of 4.

Brush on extra virgin olive oil instead of the egg wash over the breadsticks prior to baking them, then turn over during baking and brush more oil on them to brown the other side.

Italian Bread Sticks

2/3 c. warm water

1 pkg. yeast

1 t. salt

1 T. sugar

1/4 c. soft shortening

2 c. flour

Dissolve yeast in water. Add sugar, salt, shortening, and 1/2 the flour. Beat smooth. Mix in rest of flour. Knead. Cover and rise double. Divide in half. Cut each in 24. Roll in pencil shapes 6"–10" long. Place on greased sheet 1/2" apart. Brush with beaten egg (1 egg to 1 T. water). Sprinkle with celery, sesame or poppy seeds or corn meal or coarse salt. Bake 15 min. at 400.

Variation:

Eliminate the yeast and subsitute 2 cups expanded starter for 4/5 cups of the water and 1 1/5 cups of the flour.

Brioche

3–4 cups flour

1 tsp salt

2 Tbls sugar

6 large eggs

3 packages dry yeast (or equivalent cake yeast)

2 1/4 sticks (9 oz.) unsalted butter, softened slightly

Sift dry ingredients into a bowl starting with 3 cups of flour. Toss in dry yeast. Add eggs and stir 10 minutes. Add softened butter and work into a bread dough. Add flour if needed.

Turn into a lightly floured bowl. Let rise till doubled (1 hour or so). Punch down. Refrigerate until completely cool (1/2 hour or so).

Form into two loaves. Place into well greased and floured pans. Let rise till it reaches the top of the pans. (1 hr or so) Bake at 350 F until golden brown. (45 minutes to an hour) Remove and let cool on rack.

Brown Nut Bread

2 1/4 cups whole wheat flour

1 3/4 cups all–purpose flour

2 teaspoons baking soda

1 teaspoon salt

2 eggs, beaten

2 cups sour milk

1/2 cup molasses

1/3 cup honey

2 teaspoons finely shredded orange peel or lemon peel

1 cup chopped walnuts

3/4 cup raisins

In a large mixing bowl, stir together whole wheat flour, all–purpose flour, baking soda, and salt; set aside. In another mixing bowl, combine eggs, sour milk, molasses, honey, and orange or lemon peel; add to dry ingredients, stirring till well combined. Fold in chopped walnuts and raisins. Turn batter into two greased 8 x 4 x 2–inch loaf pans. Bake in a 350 degree oven about 55 minutes or till a wooden toothpick inserted near center comes out clean. Cover with foil the last 15 to 20 minutes. Cool bread 10 minutes in pans. Remove from pans; cool thoroughly on wire racks. Makes 2 loaves.

To make sour milk: Place 2 tablespoons lemon juice or vinegar in

a 2–cup glass measure. Stir in enough whole milk to make 2 cups liquid. Let stand 5 minutes.

Brown Rolls

1 tsp sugar

1 cup warm water

1 tbsp yeast

1 cup oatmeal

2 tbsp oil

2 tsp salt

3/4 cup molasses

1 cup boiling water

1 cup cold water

6 to 6 1/2 cups of flour

Dissolve sugar in warm water. Sprinkle yeast on top.

Mix in bowl the oatmeal, oil, salt and molasses.

Add boiling water and cold water. Stir yeast, and add to mixture.

Add flour. Knead.

Let rise to twice size. Punch down. Make into rolls. Dot with

margarine on top. Let rise. Bake 350F for 15 minutes.

Brown Bread

3 packages dry yeast

2 cups lukewarm water

1 large spoonful (1 Tbs.) lard (shortening)

3/4 jar molasses

6–8 cups flour

salt

Mix yeast and water and shortening until dissolved. Add molasses and then flour until right consistency. Let rise in a greased bowl until double in size.

Knead on a floured board, adding more flour if neccessary. Divide dough into 3 equal part and place in greased loaf pans and let rise again. Bake at 350 degrees for approximately 45 minutes to 1 hour.

Buckwheat Walnut Bread

makes 1 loaf

2 1/2 teaspoons dry yeast

1/2 cup warm water

pinch sugar

1/2 cup buckwheat flour

3 1/4 cups all purpose flour

1 cup warm buttermilk

3 tablespoons maple syrup

3 tablespoons oil or melted butter

grated zest of half an orange

2 tsps salt

1/2 cup chopped walnuts (optional)

Combine yeast, sugar and warm water. Let sit until foamy, about 10 mins. In a large bowl combine buttermilk, maple syrup, oil or butter and salt, Add zest, buckwheat flour and 1 cup of all purpose flour. Beat with whisk until smooth. Add yeast mixture. Beat well. Add 2 cups of all purpose flour and walnuts. Mix well. Dough will be soft. Turn out onto work surface and knead until elastic and hold shape, about 10 minutes. Add small amounts of flour as needed if dough is too sticky. Form into a ball and put into a bowl. Cover

bowl with towels or plastic and let rise until double 1 1/2 – 2 hours. Deflate dough. Put in buttered loaf pan. I like to press dough flat, then roll up jelly roll fashion and place in pan. Let rise again until dough is just about as high as you'd like it, maybe another hour or so.

Preheat oven to 375 F. Bake 40--45 minutes. Let cool before slicing.

Candy Cane Bread

1 recipe basic sweet yeast dough

1 cup coarsely crushed peppermint candy

1 egg white blended with 2 to 6 drops red food coloring

course red decorating sugar, if desired

1/3 to 1/2 cup finely crushed peppermint candy

1 cup powdered sugar

1 to 2 drops peppermint extract

1 to 2 tablespoons milk

Prepare basic sweet yeast dough through the first rising.

Grease 2 large baking sheets: set aside.

Punch down dough: knead for 30 seconds. On a lightly floured surface, roll or pat out dough to a large retangle. Sprinkle with 1 cup of candy. Fold dough over candy, then knead to distribute evenly.

Divide dough into 4 equal pieces. Roll each piece into a 22 inch rope. Tightly twist 2 ropes togather, pinch the ends to seal. Repeat with remaining 2 ropes. Place twisted ropes on prepaires baking sheets, curving like candy canes. Cover with a dry towel. Let rise in a warm place free from drafts, untill doubled in bulk, about 1

hour.

Preheat oven to 350F (175C).

Carefully brush every other section of twists with red egg–white mixture. If desired, sprinkle coarse red sugar over red sections of twists. Bake 25 to 35 minutes or until bread sounds hollow when tapped on top. Cool on racks. Drizzle Peppermint Glaze over white sections of twists. Sprinkle with finely crushed candy. Makes two loaves.

In a small bowl, combine powdered sugar and peppermint extract. Stir in enough milk to make a smooth creamy glaze of drizzing consistency.

Gooey Caramel Rolls

3 1/2 c flour

1/4 c sugar

1/2 tsp salt

1 pkg active dry yeast

1 c milk

1/4 c butter

1 egg

1/2 c softened butter

1/2 c firmly packed brown sugar

2 tbsp light corn syrup

1/4 c chopped nuts

2 tbsp butter

1/4 c sugar

1 tsp cinnamon

Lightly spoon flour into measuring cup, level off. In large bowl, combine 1 1/2 c flour, 1/4 c sugar, salt and yeast, blend well. In small saucepan, heat 1 c milk and 1/4 c margarine until very warm (120F). Add warm liquid and egg to flour mixture. Blend at low speed until moistened, then beat 2 minutes at med speed. By hand, stir in an additional 1/2–1 c flour until dough pulls away from

sides of bowl.

On floured surface, knead in remaining 1/2–1 c flour until dough is smooth and elastic, about 5 minutes. Place in greased bowl, cover loosely with greased plastic wrap and cloth towel. Let rise in warm place (80F) until light and doubled in size, about 45 minutes.

Grease 13x9in pan. In small bowl, combine brown sugar, 1/2 c butter and corn syrup, blend well. Drop mixture by spoonfuls into greased pan, spread evenly. Sprinkle with nuts. Set aside.

Punch down dough several times to remove all air bubbles. On lightly floured surface, roll dough into 15x12in rectangle. Spread with 2 tbsp butter. In small bowl, combine 1/4 c sugar and cinnamon. Sprinkle evenly over dough. Starting with 12in side, roll up tightly, pressing seam firmly to seal. Cut into twelve 1in slices, place, cut side down, in greased pan. Cover, let rise in warm place until light and doubled in size, about 1 hour.

Heat oven to 375F. Uncover dough. Bake 20–30min or until golden brown. Cool in pan 1min, invert onto platter. Serve warm. Makes about 12 rolls.

Unyeasted Carrot Rye Bread with Caraway

2 cups rye flour

4 cups whole wheat flour

2 cups carrot pulp

1/2 cup caraway seeds (or more, to taste)

1 1/2 tsp. salt

2 tbsp. sesame oil (if no sesame oil, use all corn oil)

2 tbsp. corn oil, or other light vegetable oil

3 1/2 cups boiling water (or slightly less, for carrot puree)

Pan roast rye flour in 1 tbsp. sesame oil until darkened. (This creates a heavenly aroma!)

Mix flours together with salt. Add caraway seeds. Add oil, rubbing flour between hands until oily. Add carrot pulp, and mix well. Add boiling water, using spoon to mix until dough begins to form, and then hands. Keep hands cool by dipping them in a bowl of cool water. Mix until earlobe consistency.

Knead until smooth; i.e., until dough stretches instead of tearing. Shape into two small loaves, and place in oiled pans. Cut tops lengthwise. Proof 2–6 hours, in oven set at 100–150 F, or on counter top overnight. Brush tops of loaves with oil and place damp tea towel over top to prevent drying.

Bake at 450F for 20 minutes on middle shelf, and then at 400F for 40 minutes on top shelf. Alternatively, you may bake at 350F for 1 1/2 hours. Crust will be rough but inside tender, and bottom and sides will be dark brown. Cooked bread will sound a hollow thump when tapped with finger. Wait until cool (approx. 1 hour) before slicing, for bread that slices cleanly.

Challah

8–9 cups flour

3/4–1 cup sugar

1 Tbsp. salt

1–2 oz (50 gr) yeast

2 1/2 cups lukewarm water

1/2 cup oil

1/4 cup raisins (optional)

5 eggs

Mix together 2 1/2 cups flour with sugar, salt yeast (no need to dissolve first), water and oil. Mix in 4 eggs. Beat in 1 1/2 cups flour very well. Add 4–5 cups flour until a very soft dough is formed. Add raisins (optional). Knead for 10 to 15 minutes. Let rise 1–2 hours, or refrigerate overnight and then let warm to room temperature for 1–2 hours.

Make balls, roll them into ropes and braid. Let rise covered for 1/2 – 1 hour. Make an egg wash by beating the remaining egg. Brush on the challah. Bake in a preheated oven at 325 degrees F (150 degrees C) for 30 minutes. Apply the egg wash once more and bake another 30 minutes at 350 F (175 C).

Makes 4 medium sized challahs.

Cheese and Olive Bread

Yield: 8–10 servings

1 teaspoon sugar

15 g dried yeast

450 ml water

675 g flour

25 g butter

14 black olives, stoned and halved

100 g farmhouse cheddar, grated

Whisk sugar and yeast into 150 ml of the warm water and leave until frothy. Sift the flour into a large bowl, rub in the butter, then make a well and pour the frothed yeast into it adding the remaining water. Mix slowly (using your hands) into a dough.

Knead for 10 minutes. Place in a bowl, cover and leave in a warm place for 1 1/2 hours until it has doubled in size.

Remove and add the olives and cheese. Knead for 5 minutes. Cover and leave to rise for 30 minutes. Preheat oven to 200 C / 400 F / Gas 6. Remove and shape into a round and brush with water. Bake for 35–40 minutes. Cool on a wire rack.

One Bowl Cheesy Onion Burger Buns (makes 20)

5 3/4 to 6 3/4 cups unsifted flour

3 TBLS sugar

1 1/2 tsp. salt

2 packages active dry yeast

2 TBLS softened margarine

2 cups very hot tap water

1 1/2 cups grated sharp cheddar cheese

1/4 cup finely chopped onion

In a large bowl thoroughly mix 2 cups flour, sugar, salt and undissolved yeast. Add margarine.

Gradually add very hot tap water to dry ingredients and beat 2 minutes at medium speed, scraping bowl occasionally. Add 1 cup flour, or enough flour to make a thick batter. Beat at high speed 2 minutes, scraping bowl occasionally. Stir in cheese, onion and enough additional flour to make a soft dough. Turn out onto lightly floured board; knead until smooth and elastic, about 8 to 10 minutes. Place in greased bowl, turning to grease top. Cover; let rise in warm place, free from draft, until doubled in bulk, about one hour.

Punch dough down; turn out onto lightly floured board. Divide dough into 20 equal pieces. Form each piece into a smooth ball;

place balls 2 inches apart on greased baking sheets. Cover; let rise in warm place, free from draft, until doubled in bulk, about 45 minutes.

Bake in hot oven (400 degrees) about 15–20 minutes, or until done. Remove from baking sheets and cool on wire racks.

Swiss Cheese Potato Bread

3 cups bread or all–purpose flour

1 package dry yeast

1 teaspoon sugar

1 teaspoon salt

1/4 cup instant potato flakes

1 1/2 cups hot water, 120–130 degrees

1/2 stick butter or margarine, melted

2 eggs

4 ounces swiss cheese, coarsely grated

Measure 1 1/2 cups flour into a large mixing or mixer bowl and stir in the yeast, sugar, salt, potato flakes, and hot water.

Beat by hand 30 strong strokes, or for 1 minute in the mixer. Add the melted butter or margarine, eggs, and Swiss cheese. Beat by hand 100 strokes, or for 2 minutes with the mixer turned to high. Stop the mixer.

Stir in the balance of the flour, 1/2 cup at a time, first with the spoon and then by hand, or with the mixer flat beater and then dough hook. The dough will be a rough, shaggy mass that will clean the sides of the bowl. However, if it continues to be slack (wet), add small portions of flour.

Turn the dough onto a lightly floured work surface and knead with the rhythmic motion of push–turn–fold. Add light sprinkles of flour if necessary. In the mixer, with the dough hook, the dough will completely clean the sides of the bowl and form a ball around the revolving hook. The dough will be smooth and elastic. Knead by hand or mixer for 8 minutes.

Place the dough in a greased mixing bowl and pat with buttered or greased fingers. Cover the bowl tightly with plastic wrap and leave at room temperature until the dough has doubled in volume, about 1 hour.

Punch down the dough, turn it onto the floured work surface, and let it rest for 2 minutes. It can be shaped in one of two ways. One is to roll it under your palms to about 20 inches in length. Lay the length of dough in the prepared pan. Overlap the ends slightly and pinch together. Or, flatten the ball of dough and, with your fingers, punch a hole in the center and widen this to slip over the tube. Either way, push the dough firmly into the bottom of the pan.

Cover the pan with a length of foil or wax paper and let rise until the dough has doubled in volume, 45 minutes.

Preheat the oven to 375 degrees 20 minutes before baking. (If

using a convection oven, reduce heat by 50 degrees.) Place the pan in the moderate oven. Bake until a metal skewer inserted in the center of the loaf comes out clean and dry, about 45 minutes. Ten minutes before the baking is done, carefully turn the loaf out of the pan onto a baking sheet.

Return to the oven. This will give the loaf a lovely overall brown that it would not otherwise have. But handle it carefully. It is fragile when hot. Take the bread from the oven. Slide the loaf off the baking sheet onto a metal rack to cool before slicing.

Cottage Cheese Pan Rolls

2 pk yeast

1/4 c warm water

3 c small curd cottage cheese

1/4 c sugar

2 ts salt

1/2 ts baking soda

2 eggs

1/2 c warm water

6 c or more flour

Dissolve yeast in warm water till foamy. Heat till warm, the cottage cheese, sugar, salt, baking soda and 1/2 cup water. Add the yeast mixture and 1 cup flour and beat smooth with electric mixer. Gradually stir in by hand more additional flour to knead into a smooth, soft but elastic dough. Place in an oiled bowl, cover and let rise until double and light in volume. Punch down and shape into 24 pieces or as large or small you want them. Roll each piece into a ball shape. Place balls side by side in greased pan and let rise until light and double in volume in a warm place. Sprinkle tops of rolls with flour prior to baking for a bakery look. Bake in a preheated 350 degree oven about 20 minutes or golden.

White Bread

2 tsp. sugar

1/2 c lukewarm water

2 pkgs. dry yeast

2 c milk

2 c cold water

1/4 c sugar

5 tsp. salt

1/4 c shortening

12 to 13 c flour

Soften yeast in warm water in which 2 tsp. sugar has been dissolved. Let stand 10 minutes; stir. Scald milk. In large mixing bowl, combine scaled milk, cold water, sugar, salt and shortening; Stir until sugar is dissolved. Cool until lukewarm and stir in yeast. Stir in 1/2 the flour and beat vigorously until smooth and elastic. Add enough flour to obtain a soft dough that doesn't stick to the bowl. Turn out on a lightly floured board and knead until smooth and satiny, 8 – 10 mins. Place in a large greased bowl and turn over in bowl to grease top. Cover with waxed paper and a cloth. Let rise in a warm humid place until it doubles, about 1 hr. Punch down. Cut dough into 4 pieces; shape into balls; cover and let rest 10 mins.

Shape into loaves. Place in greased pans. Grease top of loaves. Cover with waxed paper and a cloth. Let rise until double, 45 – 60 mins. Bake in a 350–400F preheated oven for 35 minutes. Remove from pans and cool on racks.

For cheese bread, cut cheese into dough during punch down and place in pans.

Variation: Fergasa Bread. During punch down add some cheddar cheese cubes, 1 bunch chopped green onions, garlic powder to taste and some cooking oil into dough. Cut extra ingredients into dough with a sharp knife or metal scraper until well blended. Divide evenly and bake when double in size. Can also use greased muffin tins to make small buns.

Chelsea Buns

1 package dried yeast

1/3 cup warm water

6 tablespoons sugar

5 cups all–purpose or bread flour

1 teaspoon salt

1/2 teaspoon mace or nutmeg

1/2 teaspoon cinnamon

pinch powdered cloves

2 sticks butter

1 cup lukewarm milk

1 egg, lightly beaten

1/2 cup brown sugar

1/2 cup raisins

2 tablespoons candied orange or lemon peel (optional)

1/4 cup milk

In a small bowl mix the yeast with the warm water and 1/2 teaspoon sugar and let it stand for 10 minutes or until it is frothy.

In a large mixing bowl stir together the flour, 3 tablespoons of sugar, the salt, mace or nutmeg, cinnamon and cloves. Cut 1 1/2 sticks of the butter in small pieces and rub into the flour. Make a well in the center and add the yeast mixture and the lukewarm

milk. Combine together and then add the egg. Mix together and knead until you have a fairly soft but not sticky dough.

Form it into a ball and place it in a bowl covered by a plastic bag or wrap. Set in a draft–free spot until doubled in bulk – about 1 1/2 hours. Knock down the dough to deflate it then divide it into two portions. Grease two jelly roll or similar baking pans. Working with one portion at a time, roll out on a floured board. Roll to form a rectangle roughly 10 by 15 inches. Spread half the remaining butter on the surface. Sprinkle on half the brown sugar then half the raisins and half the candied peel, if you are using it. Then, working from the narrow end, roll–up the rectangle of dough, as if you were making a jelly–roll. Repeat with the other portion of dough.

Cut each roll into 10 portions and arrange them 1/2 inch apart in the jelly–roll pans. Cover with plastic or a damp towel and let rise for 20 minutes or until the buns are just touching. Preheat the oven to 425 degrees. Bake until golden brown – 15–18 minutes.

While the buns are baking make a glaze by boiling together the 1 tablespoon of the remaining sugar and 2 tablespoons of milk untilvery foamy. Brush the buns with this glaze as soon as they come from the oven and while the glaze is still very hot. Immediately sprinkle with the remaining sugar.

Granny White

Makes 20 buns, which are best eaten the day they are made or the day after, though they reheat very well.

Chocolate Orange Grand Marnier Bread

4 oz (1/2 c) candied orange peel

3 T Gran Marnier

2 T sugar

2 pkg yeast

1/2 c lukewarm water

1 c flour

2 T milk powder

2 c bread flour

1/2 c water

1/4 c sugar

1/2 stick soft butter

3 T cocoa powder

1/2 c candied cherries (optional)

1/2 c semi-sweet chocolate pieces

Soak candied orange peel in Gran Marnier. Combine sugar, yeast, water, flour and milk powder to make sponge. Let sit for 30 minutes.

Add to sponge the flour, water, sugar, butter and cocoa powder.

When dough just begins to come together, add the orange peel with the soaking liquid, candied cherries and chocolate pieces.

Mix dough for 6 to 8 minutes to develop gluten. Ferment for 30 minutes. Turn out onto a floured surface. Divide in half, adding flour if needed to control stickiness.

Form into two round or oblong loaves and place on an oiled sheet pan. Proof.

Bake at 400 degrees for 30–40 minutes. Allow bread to cool on its side.

Ciabatta

For four loaves

12oz / 350g plain flour

1/4 teaspoon easy blend yeast

7floz/200ml warm water

olive oil

1/2 pint /300ml warm water

1 tablespoon olive oil

5 tablespoons warm milk

1 1/4 lb / 500g plain flour

1 teaspoon easy blend yeast

1 tablespoon salt

cornmeal to dust

Add yeast to sifted flour and slowly mix in the water. Beat for five minutes. Place in a bowl and brush with olive oil. Cover and leave to rise in a warm place until tripled in size (5–24 hours). Now chill.

Stir the warm water, milk and olive oil into the chilled mixture. Slowly add this mixture to the 1 1/4 lb of flour, adding the yeast and salt.

Using either a food processor or those at the end of your wrists, form into a dough and then knead on a floured surface until springy . Put dough in an oiled bowl, cover and leave to rise until doubled in size.

Divide into four and stretch dough into rectangles, pressing flat with your knuckles. Cover with a damp cloth and leave in a warm place for 2 hours. Pre–heat oven to 220C gas mark 7. Heat baking sheets in oven. Dust baking sheets with cornmeal and place dough on top.

Bake for 25 minutes, sprinkling with water three times during the first 10 minutes.

Cinnamon Raisin Bread

1 package dry yeast

1 1/4 cups warm water

2 Tablespoons honey

2 Tablespoons margarine

1 teaspoon salt

3 cups flour, divided

1 Tablespoon cinnamon

1 cup raisins

Dissolve yeast in 1–1/4 cups warm water. Stir in honey. Mix in margarine, salt and 2 cups of flour. Beat on low speed till blended, then beat one minute on high. Scrape bowl and beat one minute more. Stir in remaining 1 cup of flour by hand. Cover and let rise until doubled, about 45 minutes. Punch batter down, and stir in cinnamon and raisins. Let raise for 30–40 minutes more. Put into greased loaf pan and bake at 375 degrees for 40 minutes. When done, top with glaze.

Glaze

1/2 cup confectioners sugar

1 Tablespoon milk

1/2 teaspoon vanilla

Combine ingredients until smooth.

French Raisin Bread

Pain au cannelle et des raisins

(Bread with cinnamon and raisins)

1 tsp sugar

3/4 cup warm water (100 F/40 C)

1 package dry active yeast (eq. 40 g fresh yeast)

1/2 cup milk

2 Tbsp butter

3 Tbsp sugar

1 tsp salt

1 tsp cinnamon (optional)

3 – 3–1/2 cups flour

1/2 cup dry raisins

In a big bowl, dissolve 1 tsp sugar in warm water. Sprinkle on the yeast and let sit for 10 minutes. Heat the milk until lukewarm and stir in butter, sugar, salt and cinnamon. Add to the yeast mixture. Add 1 cup of flour and mix with electric mixer on medium for about 1 minute. Add another cup of flour and mix in for 3 minutes.

Add the raisins and the rest of the flour and knead until the dough stops sticking to the bowl. Form the dough into a ball and brush lightly with butter. Let it sit in a warm spot until its volume

has doubled (~1 hour). Knead again. Put in a bread form (2 liters) and let it sit again for 30–45 minutes until it has doubled.

Bake at 375 F/190 C, placing it low in the oven. Cover with aluminum foil during the last 15 minutes. Take it out of the form and let it cool on a cake grid.

90 Minute Cinnamon Rolls

3 1/4 cups of all–purpose flour, divided

1 envelope quick rise yeast

1/4 cup sugar

1/2 tsp salt

3/4 cup milk

1/4 cup water

1/4 cup margarine

1 egg

1 cup firmly brown sugar

1 tbsp cinnamon

1/2 cup margarine, softened

1/2 cup raisins, optional

Set aside 1 cup all purpose flour from total amount. Mix remaining flour, yeast, sugar, and salt in large bowl. Heat milk, water, and 1/4 cup margarine until warm to touch. Stir liquid into dry ingredients. Mix in egg. Mix in enough reserve flour to make a soft dough, that does not stick to the bowl. Turn out onto floured board and knead 5 minutes.

Cover dough and let sit 10 minutes. Mix brown sugar, cinnamon, and margarine together. Roll dough into 12x9inch rectangle. Spread with cinnamon mixture. Sprinkle with raisins.

Roll up from long side, jelly–roll style, pinch to seal the seam. Cut into 12 equal slices with a sharp knife. Place cut side up in large greased muffin cups, place on baking sheet over a shallow pan half–filled with boiling water. Cover dough and let rise 20 minutes.

Bake at 375F for 20mins or until browned. Remove from muffin cups to cool. Serve warm makes 12 buns.

Cinnamon Rolls

Makes 20 large rolls

1/2 cup warm water (105– to 110–degrees)

2 pkgs active dry yeast (2 scant TBS)

2 TBS granulated sugar

3 1/2–oz pkg instant vanilla pudding

1/2 cup butter, melted

2 eggs, beaten

1 tsp salt

8 cups all–purpose flour

1 cup butter, melted

In small bowl, combine water, yeast and sugar. Stir until dissolved. Set aside.

In large bowl, make pudding mix according to package directions. Add butter, eggs and salt; mix well. Add the yeast mixture; blend. Gradually add flour and knead until smooth, adding "sprinkles" of flour as needed to control stickiness. Once the dough is no longer sticky and is soft and silky feeling (like as baby's behind), the dough is ready.

Place in very large greased bowl. Cover and let rise until double

in bulk (about 1 hour).

Punch down and let rise again (about 45 minutes).

On a lightly floured surface, roll out to a 34" x 21" rectangle.

Spread 1 cup of melted butter over surface.

Topping

2 cups brown sugar, firmly packed

4 tsp cinnamon

In small bowl, mix brown sugar and cinnamon together. Sprinkle all over top of surface. Roll up very tightly.

With a knife, put a notch every 2 inches. With string or thread, place under roll by notch and criss–cross over to cut roll.

Place on greased baking pan, 2–inches apart. Lightly press rolls down with your hands. Cover and let rise until double again.

Bake at 350–degrees for 15 to 20 minutes. Take them out when they just start to turn golden. Don't over–bake! Frost warm rolls with Cream Cheese Frosting.

Cream Cheese Frosting

8 oz pkg cream cheese, softened

1/2 cup butter, softened

1 tsp vanilla

3 cups powdered sugar

1 TBS milk

Combine all ingredients and mix until smooth. Spread on very warm rolls. Rolls are best when served warm.

Caramel Sticky Buns

1 recipe cinnamon rolls

1 cup butter

1 cup brown sugar

9 TBS light corn syrup

1 cup pecans or walnuts, coarsely chopped

In a sauce pan or in your microwave oven combine butter, brown sugar and corn syrup. Heat and stir until blended. Pour topping into the bottom of the pan (pans) you are using for the rolls, place unbaked cinnamon rolls on top on the caramel sauce.

Allow to rise in a warm place until double in size (about 1 hour).

Preheat oven to 350–degrees.

Bake for 15 to 20 minutes or until lightly brown.

After removing pans from oven, cover with foil; invert onto cooling racks, cool 1 minute, and remove pan.

Cool before serving.

Sourdough Cinnamon Rolls

Servings: 24

1 pk active dry yeast

1 c warm water

1/2 c sugar

2 t salt

1/2 c melted butter

2 c sourdough starter

5 c flour

1 c brown sugar, packed

1 c pecans, chopped fine

2 t cinnamon

1/2 t nutmeg

1/2 c melted butter

Combine yeast and water in large mixing bowl, stirring until dissolved.

Blend in the sugar, salt, and 1/2 c melted butter. Stir in the sourdough starter and 2 cups of flour and beat until smooth. Gradually add sufficient flour to make a soft, workable dough. Turn out on a floured surface and knead until smooth and elastic,

about 10 minutes. Cover with a towel and let rest while preparing the filling.

Combine remaining ingredients for filling, and mix well. Butter two baking sheets. Divide dough in half. Roll each piece into a 9 x 15 inch rectangle. Spread half the filling over each piece, to within 1/2 inch of edges. To make very large rolls, roll up from the short side, jelly-roll style, and seal the seam. Slice into 1-inch rolls and place cut side up on baking sheets. For smaller rolls, roll up the rectangle from the long side, seal the seam, and slice into 1-inch rolls. Cover and let rise until doubled, about 1 hour.

Preheat oven to 375 F and bake the rolls 20-25 minutes, or until light golden brown. Remove rolls to wire racks.

Amish Pumpkin Cinnamon Rolls with Caramel Frosting

1/3 cup milk

2 tbsp. butter

1/2 cup canned pumpkin or mashed cooked pumpkin

2 tbsp. sugar

1/2 tsp. salt

1 egg, beaten

1 package dry yeast

1 cup unbleached all purpose flour

1 cup bread flour

1/3 cup brown sugar,packed

1 tsp. ground cinnamon

2 tbsp. melted butter

In small saucepan, heat milk and 2 tbsp.butter just until warm(120–130 degrees) and butter is almost melted, stirring constantly. In large mixer bowl, combine pumpkin, sugar and salt. Add milk mixture and beat with electric mixer until well mixed. Beat in egg and yeast. In separate mixing bowl, combine flours. Add half of flour mixture to pumpkin mixture. Beat mixture on low speed 5 minutes, scraping sides of bowl frequently. Add remaining flour and mix thoroughly (dough will be very soft). Turn into lightly greased bowl, then grease surface of dough lightly. Cover and let rise in warm place until doubled, about 1 hour. Punch dough down. Turn onto floured

surface. Knead a few turns to form a smooth dough, sprinkling with enough additional flour to make dough easy to handle. On lightly floured surface, roll dough into 12x10 inch rectangle.

In small bowl, combine brown sugar and cinnamon. Brush surface of dough with melted butter. Sprinkle with brown sugar mixture. Beginning with long side of dough, roll up jellyroll style. Pinch seam to seal. With sharp knife, cut roll into 12 1– inch slices. Place rolls, cut side up, in greased 9 inch square baking pan. Cover and let rise until nearly doubled, 30 to 45 minutes.

Bake rolls at 350 degrees about 20 minutes or until golden. Remove from pan to waxed paper–lined wire rack. Cool 10 to 15 minutes. Drizzle with Caramel frosting. Makes 12 rolls.

CARAMEL FROSTING

1/4 cup (4 tbsp.)butter

1/2 cup brown sugar,packed

2 tbsp. milk

1/4 tsp. vanilla

Dash salt

1/2 to 3/4 cup sifted confectioners' sugar.

In small saucepan, heat butter until melted. Stir in brown sugar

and milk. Stir in brown sugar and milk. Cook over medium low heat 1 minute. Transfer to small mixer bowl and cool mixture. Stir in vanilla, salt, and confectioners' sugar. Beat with electric mixer until well blended. If necessary, add more confectioners' sugar for desired consistency.

Communion Bread

3 1/2 cups bread flour

1/2 cup whole wheat flour

1/2 cup honey

1 1/2 cups water

3 tablespoons butter (margarine will work, but not as well)

1/4 tsp salt

2 tablespoons yeast

Dissolve honey and water. The warmer they are, the easier they'll mix. Add the yeast, whisk it all together, and set aside.

Blend the flours and salt, and melt the butter in a separate dish. Once melted, add the butter to the yeast/honey/water mixture. Whisk together.

Add liquid to dry ingredients and knead down on a floured board. You could also mix the ingredients with a Kitchen-Aid mixer (dough hook attachment), then transfer to a floured board. When finished, the dough should be very soft, but not too sticky. Let rise until doubled.

Punch down, knead on a floured board, and divide into two loaves. Shape into cylinders, or round balls, or whatever shape you prefer.

Let rise until 2 to 2 1/2 times original size. Score if desired,

or glaze with one beaten egg. Bake at 350 degrees for 20–25 minutes.

This bread works best when cooked with stoneware.

Cornmeal Honey Bread

Yields 2 round loaves

1 package (1 T) active dry yeast

3/4 cup warm water

1 1/2 cups warm buttermilk

2 T unsalted butter, melted

1/3 cup honey

1 T salt

1 cup yellow cornmeal, fine or medium grind

4 1/2 to 5 cups unbleached all–purpose or bread flour

Combine yeast and water in a small bowl and stir to dissolve. Let stand until bubbly, about 10 minutes.

In a large bowl, combine buttermilk, butter, honey, and salt. Add cornmeal. Beat with a whisk until smooth, about 3 minutes, and add yeast mixture. Add 1/2 cup flour at a time with a wooden spoon until dough is stiff. Turn dough out onto a lightly floured surface and knead until smooth and springy, about 5 minutes, adding flour 1 T at a time as necessary.

Place in a greased bowl, turn once to grease surface, and cover with plastic wrap. Let rise in a warm place until doubled, about

1 to 1 1/4 hours.

Gently deflate dough, turn out onto a lightly floured board, and divide into two loaves. Form into rounds and place on a greased or parchment lined baking sheet. Cover loosely with plastic wrap and let rise until doubled, about 40 minutes. Bake in a preheated 375 oven for 40 minutes or until browned. Place on a rack and cool before slicing.

Country Bread

1 Tbs. active dry yeast

1 tsp. sugar

1/4 cup warm water

5 cups flour

1 Tbs. salt

1 1/2 cups warm water

Dissolve yeast and sugar in 1/4 cup warm water and let proof. Combine flour and salt in large bowl, add yeast mixture and another 1 1/2 cups warm water. Mix thoroughly, adding more water if necessary. Turn out onto a floured board and knead for 10–15 min. until dough is soft, silky and elastic. Return to bowl cover and let rise until double, about 1 hour. Punch dough down and form into one round loaf or two oblong loaves.

Sprinkle base of clay baker with cornmeal. Place loaf in baker and cover. Let rise for 1 hour. Cut 2–3 slashes in top of loaf and brush with cold water. Cover clay baker, place in 450 over and bake for 15 min., reduce heat to 400 and bake another 30–40 min. or until crusty, golden brown. Cool on rack.

Country Loaf

1 envelope (1/4 ounce) active dry yeast

1 1/2 cups warm water (105 to 110)

2 cups unbleached all–purpose flour

3/4 cup coarsely ground whole wheat flour

1 cup warm water (105 to 110)

1 tablespoon coarse salt

About 6 1/2 cups all–purpose flour

1 egg white, lightly beaten

Sesame seeds, poppy seeds, cracked wheat or flour, for topping (optional)

In a large bowl, dissolve the yeast in 1/4 cup of the warm water. Let stand for 5 minutes. Stir in the remaining 1 1/4 cups water and the flour, beating by hand or in a mixer with a dough hook for 1 minute. Cover the bowl with plastic wrap and let the sponge stand at room temperature for 12 to 14 hours.

Stir the whole wheat flour, warm water, salt and about 4 cups of the all–purpose flour into the sponge until the dough becomes hard to work, then turn it out onto a well–floured surface. Let the dough rest while you clean the bowl. Now start kneading, slapping the dough around, scraping it up, gradually adding about 1 1/2 cups more all–purpose flour and kneading until smooth and elastic, 8 to

10 minutes.

Return the dough to the bowl, cover with plastic wrap and let rise at room temperature until almost triped in volume, about 2 hours.

Turn the dough out again onto a floured surface, punch it down, and tear off a small hunk (6 ounces) to reserve for the levain (see Note). Divide the remaining dough in half and shape each piece into a 1 1/2 inch thick disk. With the palms of your hands, coax the sides of each disk down and under all around, stretching the gluten cloak and plumping up each loaf into a round shape. Pinch together the seams on the bottom and place the rounds seam–side down on 2 lightly greased baking sheets. Cover loosely with a towel and let rise until doubled in volume, about 1 hour.

Preheat the oven to 450F. Paint the top and sides of the risen loaves with the beaten egg white to glaze. Sprinkle, if you wish, with one of the toppings and place on the middle rack of the oven. Immediately throw a few ice cubes on the oven floor to create steam. Add more ice after 3 minutes and again after 6 minutes. Bake for a total of 15 minutes. Then reduce the oven temperature to 350F and bake for 20 minutes longer, or until the bread sounds hollow when the bottom is tapped. Turn the oven off and let the bread rest in the hot oven for 15 minutes. Remove to a rack and let cool.

Note: Put the hunk of reserved dough (about 6 ounces) in a covered jar with 1 1/2 cups of warm water. This is the levain, which will go into the next loaf. Let stand at room temperature for 12 hours, then refrigerate. The levain will keep for up to 10 days; freeze for longer storage.

Spiced Cranberry Rolls

Makes About 2 Dozen Rolls

1 cup milk

4 Tablespoons unsalted butter

1/4 cup plus 2 Tablespoons sugar

1/2 teaspoon salt

2 packages (1/4 ounce each) active dry yeast

1/4 cup warm water (110 to 115 degrees F)

2 eggs at room temperature, lightly beaten

1/2 teaspoon ground ginger

1/2 teaspoon freshly grated nutmeg

4 1/2 cups plus 2 Tablespoons all–purpose flour

2/3 cup chopped fresh cranberries

In a small saucepan, bring the milk to a boil over moderately high heat. Remove from the heat and stir in the butter, 1/4 cup of the sugar and the salt until dissolved. Let cool to lukewarm.

In a large bowl, sprinkle the yeast over the warm water. Set aside for 5 minutes. Whisk in the warm milk mixture, beaten eggs, ginger and nutmeg. With a wooden spoon, stir in 4 cups of the flour until incorporated.

Dust a work surface with 1/4 cup of the flour. Turn out the dough and knead for about 6 minutes, adding about 1/4 cup more flour by Tablespoons to make a smooth, slightly sticky dough.

On the work surface, sprinkle the remaining 2 Tablespoons flour and 2 Tablespoons sugar over the cranberries and quickly knead them into the dough. The dough will be sticky and wet. Transfer the dough to a lightly greased large bowl and cover with plastic wrap. Let rise in a warm place until doubled in bulk, about 40 minutes.

Lightly butter 2 large baking sheets. Turn the dough out onto a well– floured surface and roll it out 1/2–inch thick. With a 2 1/2–inch biscuit cutter, cut into rounds. Reroll the scraps and cut out more rounds. Plump each round into a ball by pulling the edges under and pinching the dough at the bottom. Place the rolls seam side down on the prepared baking sheets, 1 inch apart. Cover with a kitchen towel and let rest for 30 minutes.

Preheat the oven to 350 degrees F. Set the racks in the upper and lower thirds of the oven. Bake the rolls for 10 minutes, then switch the baking sheets and bake for 6 to 8 minutes longer until nicely browned. Serve warm.

Cranberry Sweet Bread

1/2 cup nonfat milk

1/2 cup plus 2–1/2 tablespoons sugar

1 envelope yeast

1/4 cup warm water (105 to 115 degrees)

1/4 cup nonfat egg substitute (equivalent to 1 egg)

1 teaspoon vanilla

3/4 teaspoon salt

2–1/2 to 3 cups flour

1 cup cranberries, coarsely chopped

2 teaspoons melted butter

Heat milk and 1/2 cup sugar in saucepan to scalding, then cool to lukewarm. Combine yeast and warm water in mixing bowl, stirring until yeast is dissolved. Add cooled milk mixture to yeast mixture in mixing bowl. Stir in egg substitute, vanilla and salt. Beat in 1 cup flour. Beat in enough remaining flour to make soft dough.

Knead about 10 minutes, until smooth and elastic. Put dough into greased bowl. Let rise in warm place until doubled in bulk, about 1 hour.

Sprinkle 2 tablespoons sugar over chopped cranberries. Let stand while bread rises. Drain excess liquid off cranberries. Knead

cranberries into dough. Shape into round. Spray baking sheet with non-stick cooking spray, or grease lightly. Place dough round on baking sheet. Cover and let rise until doubled, about 45 minutes. Brush top of bread with butter. Sprinkle with remaining 1/2 tablespoon sugar. Bake at 375 degrees for 25 to 30 minutes, until golden brown. Let cool to warm. Makes 8 servings.

Cream Buns

1 cake compressed yeast

1/4 cup sugar

1/2 cup luke warm milk

4 cups flour

1 cup lukewarm water

2 oz butter

pinch salt

1 egg yolk

1 tsp water

Cream yeast with 1 tsp of the sugar. Add luke warm milk and let stand 10–15 mins. until frothy. Sift flour and remaining sugar into a bowl. Rub in butter until mixture resembles fine breadcrumbs. Make a well in the centre, add yeast mixture and luke warm water. Mix to a soft dough. Turn onto floured surface and knead 5 mins. Place dough in a lightly oiled bowl. Cover and stand in a warm place 1 hr. or until doubled in bulk.

Punch down in bowl. Turn on to floured surface and knead 5 mins. Divide into 24 equal portions. Knead each portion of dough into a round. Put on a well greased tray allowing room for spreading. Set in a warm place 10 mins. or until 1/2 doubled in size.

Brush with combined egg–yolk and water. Bake in a hot oven 10 mins., reduce heat to moderate, bake a further 15 mins. or until golden brown. Place buns on a wire rack, when cold split open, fill with raspberry jam and mock cream. Dust each bun with icing sugar (confectionary sugar).

MOCK CREAM FILLING

1/2 cup water

1 cup sugar

4 oz. butter

1/2 tsp vanilla

Combine water and sugar. Stir over heat to dissolve sugar. Bring to boil and remove and leave to get completely cold. Beat together butter and vanilla until white and fluffy. Gradually add syrup, beating until thick.

Crescent Rolls

Yield: 32 rolls

1 tb active dry yeast

1 1/2 c lukewarm water

2 eggs, beaten

1/2 c oil or melted margarine

5 to 6 c hot roll mix

2 tb butter or margarine, softened

In a large bowl, dissolve yeast in lukewarm water. Blend in eggs and oil or melted margarine. Add 5 cups hot roll mix. Blend well. Add additional hot roll mix to make a soft, but not too sticky dough. Knead about 5 minutes until dough is smooth. Lightly butter bowl. Put dough in bowl and turn to butter top. Cover dough with a damp towel and let rise in a warm place until doubled in bulk, about 1 hour. Generously grease baking sheets. Punch down dough. Divide in half. Let stand 10 minutes.

On a lightly floured surface, roll out each half to a 12" circle. Brush each circle with 1 Tbsp soft butter or margarine. Cut each circle into 16 pie shaped wedges. Roll up each wedge from the wide end. Place point side down in a crescent shape on prepared baking sheets. Cover and let rise again until doubled in bulk, about 45

to 60 minutes. Preheat oven to 400. Bake 15 to 20 minutes until golden.

Croissants

1 tsp salt

1 tsp dried yeast

1 tsp granulated sugar

250 ml (8 fl oz) warm water

500 g (1 lb) strong white flour

25 g (1 oz) lard

250 g (8 oz) softened butter

1 beaten egg

beaten egg to glaze

Prepare the yeast and sugar with the warm water. Put the flour and salt in a bowl, add then rub in the lard. Add the yeast liquid and beaten egg and mix to form a smooth dough.

Knead until smooth. roll out to a 50*20 cm (20*8 in) rectangle, keeping the edges straight.

Divide the softened butter into 3 equal portions. use 1 portion of butter to dot the top 2/3 of the dough, leaving a narrow border around the edges.

Fold up the bottom 1/3 of the dough and fold down the top 1/3 of the dough. seal the edges with a rolling pin, then give the dough

a 1/4 turn. press lightly at intervals, then roll the dough out to an oblong again.

Repeat with the next portion of butter. roll out the dough. dot with the last portion of butter and fold the last portion of butter and fold the dough in 1/3 again. cover with a tea towel and chill for 30 min.

Repeat the rolling and folding 3 more times without adding any more butter. cover the folded dough and chill again for 30 min.

Roll out the dough to a 50*30 cm rectangle on a lightly floured surface, constantly patting in the edges to keep the shape. with a sharp knife, trim the edges neatly, then cut the dough in half lengthwise. cut each strip of dough into 3 equal-sized squares and then cut each square in half diagonally to make 12 triangles.

Roll up each triangle, starting from the wide side and gently shape into a crescent. Any filling should be added before rolling each croissant. Put on ungreased baking sheets, cover and leave to rise for about 30 min until doubled in size.

Brush with beaten egg. bake at 220 C (425 F, Gas mark 7) for about 15 minutes. Cool on a wire rack.

Makes 12.

Basic Butter Croissants

3 tablespoons warm water

2 teaspoons active dry yeast

2 teaspoons sugar

1 teaspoon flour

1 3/4 cups all–purpose unbleached white flour

2 tablespoons sugar dissolved in 2/3 cup warm milk

scant 1/2 tsp salt

1 teaspoon peanut oil

3/4 cup unsalted butter

1 egg beaten with 1 teaspoon water

Place water in a small bowl or measuring cup. Check temperature with a thermometer. Sprinkle yeast over water. Stir in 2 tsp sugar and 1 tsp flour. Let stand 5–8 minutes until foamy.

Meanwhile, measure 1 3/4 cups flour into a 2–quart bowl by first dipping measuring cups into the flour and then leveling off with a knife. This method produces exactly the 1/2 pound needed for the dough. Add the scant 1/2 tsp salt to the flour in the bowl. Heat the milk and sugar mixture just to 100F. Check the temperature with a thermometer. Add milk to flour mixture with peanut oil and

proofed yeast.

Stir with a spatula or wooden spoon just to blend all ingredients. Do not overbeat or you will produce a rubbery dough. Just blend until all ingredients are mixed. The batter will be a bit lumpy and very sticky. Do not add more flour. Scrape out onto a work surface and let the dough rest about 4 minutes so gluten formation (elasticity) develops.

Meanwhile, rinse the bowl in warm water and dry it. A warm bowl gives your dough a warm environment for rising. Using the scraper, fold the dough in half from right to left. Then fold in half from back (north) toward you (south). Flip the dough over and do the same folding movements again. Do this double folding and flipping four times in all. You are stimulating the development of gluten, but do not overwork the dough or it will become unmanageable and rubbery. The dough will be sticky and still a bit lumpy.

Place the dough in a bowl. Cover with plastic wrap and thick towel and let rise a minimum of 3 hours to near triple in size.

Neatly scrape the dough out onto a floured surface. With floured hands, press the dough into a rectangle 12 inches long and 5 inches wide. Notice how smooth the dough has become during the first rise. Using the scraper, fold the dough in thirds as if folding a business letter; that is, fold the bottom third up over the middle

third and the top third down. Place the dough back in the bowl. Cover as before and let rise 1 1/2 hours, until doubled.

Place dough in floured plastic wrap, flatten dough, wrap tightly, and refrigerate at least 30 minutes or place in freezer 20 minutes.

Cut cold butter into 1/2–inch chunks using the scraper. Pound on the pieces with a mallet, a rolling pin, or the heel of your hand until the butter becomes a malleable mass that can be spread or shaped, but is not oily or approaching a melted state. If butter exudes water as you chop and spread it, sprinkle on and blend in 1 or 2 Tbsp flour. Set butter to the side of the rolling area.

On a floured cold surface (marble slab), roll the chilled dough into a rectangle 14 inches long and 8 inches wide. The dough will be about 1/4 inch thick. Make sure the rolling surface is very cold so that the dough will remain cold and easy to roll and the butter will not become oily or melt into the dough layer. Flour the surface lightly as needed for smooth, even rolling. Use your ruler to measure the rectangle exactly and your scraper to help make the shape perfect.

Rapidly pinch off butter pieces and place on the upper two–thirds of the dough; leave an unbuttered half–inch outer edge or border. Using a scraper, rapidly and evenly spread butter over the upper two–thirds of the dough; leaving the bottom third and the edge

unbuttered.

If you took a lot of time spreading the butter, and the dough has become soft and unmanageable, refrigerate the dough directly on the rolling surface for about 10 minutes. In the summer or in a hot kitchen either refrigerate the dough on the rolling surface or chill the rolling surface with a plastic bag filled with ice cubes whenever needed.

Fold the bottom third up over the middle third. Fold the top third down as if folding a business letter. This technique of rolling out and folding into thirds is called "making a turn". You have now completed the first of 4 turns that will create the multiple layers of dough and butter, the essence of the croissant. If the dough is soft, refrigerate for 10 minutes.

Give the dough a quarter-turn so that the flap of folded dough faces your right side. Quickly, so that the dough will not soften too much, flour the rolling surface and roll the dough into a rectangle 16 inches long and 10 inches wide. Use your ruler and scraper to measure and shape your rectangle. Notice that you can see pieces of butter through the dough. That is fine. Again, fold the bottom third over the center third and the top third down. You have now completed 2 turns.

Wrap in plastic wrap and refrigerate for 40 minutes or place in

freezer for 20 minutes to refirm the butter and keep the dough manageable. Place the dough on a floured cold surface with the flap again facing your right. Roll out to a rectangle 16 inches long and 10 inches wide. Again you can see pieces of butter layered in the dough. That is fine. Fold the bottom third over the center third and the top third down. This completes 3 turns. If the dough is too soft to handle, refrigerate 10 minutes.

With the flap on your right, roll the dough into a rectangle 16 inches long and 10 inches wide on a lightly floured cold surface. Fold the bottom third over the center third and the top third down. You have now completed all 4 turns. Wrap in plastic and refrigerate for 2 hours.

Place the chilled dough on a floured cold surface with the flap on your right. Roll the dough into a rectangle 20 inches long and about 4 inches wide. The dough will be about 1/2 inch thick. Cut in half horizontally, making two 10–inch–long pieces. Refrigerate 1 piece. Roll the other piece into a rectangle 15 inches long and 5 inches wide. Place the ruler next to the dough. Using the scraper, make 2 horizontal cuts in the dough at the 5–inch mark and the 10–inch mark on the ruler. This creates 3 5–inch squares.

Using the scraper, cut each square in half diagonally from corner to corner, creating 2 triangles out of each square. If you are working slowly, refrigerate the triangles you are not handling.

Place each triangle with the base toward you (south) and the point away from you (north) on the work surface. Elongate the triangle height to about 6 1/2 inches by stretching the triangle lengthwise. Using your fingers, stretch and pull the left (west) corner and right (east) corner of the base out about a half inch on each side, widening the base by 1 inch altogether.

At this point you could add a croissant filling.

Holding in your fingers the west and east elongated corners, begin rolling halfway up toward the north point. Place the fingers of your right hand, palm down, on the roll and continue rolling as if rolling a rug under your fingers. Hold the north tip in your left hand as you roll up to it. Position the north tip in the center of the croissant and curve the west and east points inward to form the traditional croissant shape. The north tip should almost touch the cookie sheet.

Continue with the 5 other triangles. If you are working slowly, refrigerate al pieces you are not handling so that they will remain cold and workable.

Roll the other half of the dough into a rectangle 15 inches long and 5 inches wide. Cut and form 6 croissants as in steps 25–29. Refrigerate any pieces you are not working with so they will remain workable. Place the croissants about 2 1/2 inches apart on the

cookie sheet. Loosely cover with plastic wrap and let rise 1 1/2 hours until the dough is swollen and pillowy soft.

Fifteen minutes before baking, preheat the oven to 425F and place the oven rack in the middle of the oven if you are using one large baking sheet. If you are using two baking sheets, place two oven racks so that oven is divided into thirds. Halfway through baking reverse pans for uniform browning. Mix egg and 1 tsp water in a small bowl or cup.

Just before baking, brush each croissant twice with the egg glaze for a lovely brown finish after baking. Place the cookie sheet in the oven and bake 5 minutes at 450F. Croissants will puff and brown in the hot oven. Lower heat to 375F and bake an additional 10–13 minutes. When finished, the bottoms and tops of the croissants will be golden brown. When baked and browned, the croissants should be removed to a cooling rack.

Serve the croissants warm with jam, if desired.

Easy Croissants

Yield: 24 Servings

1 c warm milk

1 ts sugar

1 tb yeast

1 c flour

3/4 c milk, room temperature

1 1/2 ts salt

1/4 c sugar

1 egg, beaten

1/2 c butter melted and cooled

4 c flour

1 c cold butter

1 egg, beaten with cold water

Stir warm milk and sugar together. Add yeast. Let stand 10 minutes. Stir well. Add flour; beat well. Add milk, sugar and egg. Beat until smooth. Add butter; beat and set aside. In a large mixing bowl, place the 4 cups of flour and the chilled butter. Cut butter into flour until pieces are the size of beans (not too small). Pour the liquid batter into the flour mixture; stir until moistened. Cover the bowl with plastic wrap. Refrigerate for at least 4 hours or overnight. Remove from refrigerator. Press into a compact ball

on a floured board and divide into 4 parts. Roll each into a circle 12" or 16". Cut each circle into 6 or 8 pie–shaped wedges. For each croissant roll a wedge towards the point. Shape into a crescent and place on ungreased baking sheet. Let rise at room temperature until doubled. (May take 2 hours or more). Brush each with egg beaten with cold water. Preheat oven to 400 F. Place croissants in oven. Lower temperature to 350 F and bake for 15 – 20 minutes until golden. Makes 24 – 32.

Croissants By Hand

Yield: 1 Servings

1 1/2 c butter

1 egg

1/3 c all–purpose Flour

2 c all–purpose flour

2 pk active dry yeast

1/2 c warm water

1 egg yolk

3/4 c milk

1 tb milk

1/4 c sugar

1 ts salt

Cream the butter with the first measure of flour. Roll the mixture between two sheets of waxed paper into a 12"x6" rectangle. Chill for at least 1 hour.

Soften the yeast in the warm (110–115) water. Heat the milk, sugar and salt until the sugar dissolves. Cool to lukewarm.

Turn into a large mixing bowl. Add the softened yeast and the whole egg. Beat well. Stir in the second measure of flour. Beat well.

Stir in as much additional flour as you can with a spoon. Turn out onto a lightly floured board. Knead in additional flour to make a moderately soft dough that is smooth and elastic (3–5 minutes). Let rest 10 minutes.

Roll into a 14" square. Place the chilled butter mixture on one half of the dough. Fold the other half over. Seal the edges. Roll into a 21"x12" rectangle. Fold and roll twice more. Seal the edges. Chill after after each rolling. Fold in thirds into a 12"x7" rectangle. Cover. Chill for several hours. Cut the dough crosswise into fourths.

Roll each into a 12" circle. Cut each circle into 12 wedges. Roll up each wedge loosely, starting from the side opposite the point. Place on ungreased baking sheets, point down. Curve the ends. Cover.

Preheat the oven to 375. Let rise until doubled (30–45 minutes). Beat the egg yolk with the milk. Brush on the rolls. Bake for 12–15 minutes. Remove from the baking sheets. Serve while still warm.

Cuban Bread

Serves 1

3/4 teaspoon yeast

1/3 cup warm water (105–115 degrees)

1/3 cup bread flour

1 1/2 tablespoons yeast

3 teaspoons sugar

1 1/2 cups warm water (105–115 degrees)

1/4 cup vegetable shortening

3 teaspoons salt

5 cups bread flour

Prepare the starter. In a small mixing bowl dissolve the yeast in the water and allow to proof for 10 minutes. Stir in the flour. Cover bowl with plastic wrap and allow to sit for 24 hours.

Make the dough. In a large mixing bowl combine the yeast and 1/2 cup water and allow to proof for 10 minutes. Stir in the shortening, remaining water and half of the starter. Mix well. Stir in the salt and flour, 1 cup at a time, until the dough begins to pull away from the sides of the bowl. Turn dough out to a lightly floured surface and knead until smooth, about 6 – 8 minutes. Place in a

lightly oiled bowl and let rise until doubled in bulk, about 45 minutes.

Punch down dough. Divide dough into 4 equal pieces. Roll each piece into a 14 inch long loaf. Place two loaves on a baking sheet 6 inches apart, cover and let rise until doubled in bulk, about 1 hour.

Preheat oven to 375 degrees.

Lay a dampened piece of 3/8" thick kitchen string or twine on top of each loaf, lengthwise. Bake for 30 minutes, or until loaves sound hollow when tapped. Place on wire racks, cool slightly then remove strings. Allow to cool completely.

Dakota Bread

1 package active dry yeast

1/2 cup warm water (105–110 degrees)

2 tablespoons sunflower oil

1 egg

1/2 cup cottage cheese

1/4 cup honey

1 teaspoon salt

2 to 21/2 cups bread flour

1/2 cup whole wheat flour

1/4 cup wheat germ

1/4 cup rye flour

1/4 cup rolled oats

cornmeal

Sprinkle yeast in warm water; stir to dissolve. In a large bowl, mix sunflower oil, egg, cottage cheese, honey, and salt. Add dissolved yeast and 2 cups bread flour, beating until flour is moistened. Gradually stir in whole wheat flour, wheat germ, rye flour and oats, plus enough bread flour to make a soft dough. On a floured surface, knead dough about 10 minutes or until dough is smooth and elastic. Place dough in a greased bowl; cover loosely with oiled plastic wrap. Let rise in warm place until doubled in size, about 30 minutes.

Punch down dough. Shape into one round loaf. Place into a greased pie pan sprinkled with cornmeal. Cover with oiled plastic wrap and let rise until doubled in size (about 1 hour).

Brush with egg white and sprinkle with wheat germ, sunflower kernels, or oatmeal. Bake at 350 degrees for 35–40 minutes. Yield: 1 loaf (2 lbs.)

Note: If too dark, cover loosely with foil the last 10–15 minutes of baking. Remove from pie pan and cool on a wire rack.

Delicious Whole wheat bread

15 pitted dates

1 1/2 cups cold water

2 cups warm water

2 Tbsp dry, active yeast

1 1/2 teaspoons sea salt

1/8 cup vegetable oil

1/4 cup raw, unsalted sunflower seeds

3 Tbsp soy flour

1/4 cup gluten flour

2 cups spelt flour

1 cup whole wheat flour

4--6 cups bread flour

Bring the dates and water to a boil. Let sit for about 15 minutes,

and then mash. Remove any pit fragments that may exist.

In a huge mixing bowl combine the warm water, yeast and one quarter

of the date mixture. Let this sit until the yeast foams and bubbles.

Add salt, oil, sunflower seeds, rest of the dates, soy flour,

gluten, spelt and whole wheat flour. Beat the mixture vigorously for about 100 strokes.

Add more flour, approximately 1 cup at a time and keep beating into the dough after each addition, until it becomes too difficult to mix with a spoon. Then, dusting your hands with some of the flour, start to knead the the flour, adding about 1/2 cup of flour each time, until dough is smooth and elastic.

Turn the dough, seam side down, in the bowl, and cover with a clean dishtowel and let rise in a warm, humid place until doubled in bulk. This takes roughly an hour or so.

In the meantime, prepare 2 bread pans by brushing soy lecithin oil. Dust with just a small amount of cornmeal or quick oatmeal flakes.

When the dough has risen, punch it down, and knead it a few times. Divide the dough exactly in half, and shape it into loaves. Place each loaf in a pan, and let it rise for 1/2 hour, covered with the dishtowel.

Preheat oven to 350 degrees and then bake the loaves for 45 minutes. Remove from the oven, and turn the loaves out of the pans. Let the loaves cool completely before bagging them or storing them.

Dill Casserole Bread

Yield: 1 loaf

1 package active dry yeast

2 tablespoons sugar

1/4 cup warm water (105 to 115 degrees)

1 cup cottage cheese

2 1/2 cups all–purpose flour

2 tablespoons minced onion

1 1/2 teaspoons dried dillweed

1/2 teaspoon salt

1/4 teaspoon baking soda

1 large egg

1 tablespoon unsalted butter, softened

Stir yeast and 1 teaspoon of the sugar into the warm water. Let stand until foamy. Warm the cottage cheese until lukewarm.

Combine the flour, remaining sugar, onion, dill, salt and baking soda in a large bowl. Add the egg, butter, cottage cheese and yeast mixture. Stir to form a soft dough. (Or mix in a food processor.) Cover and let rise in a warm spot until dough has doubled, about 1 hour.

Stir down dough. Transfer to a greased 1 1/2– to 2–quart casserole. Cover and let rise again until doubled, about 40 minutes.

Heat oven to 350 degrees. Bake bread until it is well browned, 40 to 45 minutes. Cool in the pan 5 minutes; loosen from the sides of the casserole and invert onto a wire rack. Serve warm or at room temperature.

Never Fail Dinner Rolls

Yield approx 48

1 1/2 cups lukewarm water

1 tsp sugar

1 1/2 Tbsp yeast

1 1/2 cups milk, scalded and cooled

1 1/2 tsp salt

1/2 cup sugar

1/2 cup vegetable oil/melted butter/melted shortening

3 eggs, beaten

In a large bowl, mix lukewarm water and sugar until dissolved.

Sprinkle in yeast. Let sit until bubbly (10–15 minutes).

To milk add salt, sugar, oil, and eggs. Stir yeast mixture and

add milk mixture.

Gradually add 8 cups all–purpose flour until soft dough is formed.

Turn onto a well floured board and work with finger tips to start

and then knead *gently* for approx 10 minutes until dough is elastic.

Rinse out the large bowl, butter or oil it and put the dough back

into it, cover and let rise until doubled. Punch down dough, turn over in bowl and let rise again, covered, until doubled. Punch down. Cut into golf ball sized pieces and put onto buttered pans (16 inch by 14 inch cookie sheets work well). Butter hands well while forming the dough into balls. Let rise until doubled (approx 1 hour). Heat oven to 375 deg F. Bake rolls 15–20 minutes until light brown. (After 10 minutes turn pan 180 degrees to allow all to brown evenly.)

Honey Bunny Bread

Makes 1 bunny bread

3/4 cup milk

1 pkg active dry yeast

3 1/4 – 3 1/2 cup flour

1/3 cup honey

1 1/4 tsp salt

1/4 cup butter or margarine

1/4 cup warm water

1 cup quick or old–fashioned oats, uncooked

1 egg

1 tsp cinnamon

1 1/2 cup confectioners sugar

2 Tbsp milk

For bread, heat together milk and butter in small saucepan over medium heat, stirring occasionally until butter is melted; cool to lukewarm. Dissolve yeast in water. In large bowl combine butter mixture, dissolved yeast, 1 cup flour, oats, honey, egg, salt and cinnamon; mix well. Add enough additional flour to make soft dough. Knead on lightly floured surface 8–10 minutes or until smooth and elastic. Shape to form ball. Place in greased large bowl, turning

once to coat surface of dough. Cover; let rise in warm place about 1 hour or until double in size. Punch dough down. Cover; let rest 10 minutes. Divide dough in half.

For bunny body, shape 1/2 to form a 36" long rope. Loosely roll up rope spiral fashion; pinch dough to seal end tightly. Place about 3" from bottom of greased large cookie sheet; press down slightly.

Divide remaining dough in half. For bunny head, shape one half to form a 25" rope. Loosely roll up rope spiral fashion; seal end tightly. Attach to top of body on cooked sheet by pinching dough together.

Divide remaining dough into thirds. For tail, shape on third to form a 15" long rope. Loosely roll up like others; pinch to seal end. Attach to side of body on cookie sheet by pinching dough together. Shape remaining dough to form two 3 1/2 long bunny ears. Attach to head by pinching dough together. Let rise about 1 hour or until nearly double in size. Heat oven to 350 degrees. Bake 30–35 minutes or until golden brown. Cool on wire cooling rack. For icing, combine ingredients, mix until smooth. Drizzle over cooled bread.

Easter Egg Bread

1/4 cup sugar

1 teaspoon salt

1 pkg. active dry yeast

3 1/2 cups all–purpose flour

2 tablespoons butter

2/3 cup milk

9 eggs

2 tablespoons grated lemon peel

Easter–egg coloring kit

1 teaspoon water

In bowl, mix sugar, salt, yeast, and 1 cup flour. Heat butter and milk until warm. With mixer at low speed, beat liquid into dry ingredients. At medium, beat 2 minutes. Beat in 2 eggs, 1 egg white, and 3/4 cup flour, beat 2 minutes. Stir in lemon peel and 1 1/4 cups flour.

On floured surface, knead dough about 5 minutes, working in about 1/2 cup flour, place in greased bowl, turning to grease top. Cover, let rise in warm place until doubled, about 1 1/2 hours.

Meanwhile, dye 6 eggs your favorite colors, following label directions from Easter–egg coloring kit, but do not hard–cook eggs, set aside.

Punch down dough, turn onto floured surface, cover for 25 minutes.

Grease large cookie sheet. Cut dough in half, form each half into a 30–inch long rope. On cookie sheet, twist ropes together to form ring, leaving holes for 5 eggs. Cover, let rise until doubled, about 1 1/2 hours.

Preheat oven to 350F. Insert raw, colored eggs into holes in twist, place 1 egg in center. In cup, beat egg yolk with water, use to brush dough. Bake 30 minutes or until golden. Cool on wire rack.

Yield: 1 loaf

Braided Easter Bread

2 1/4 to 3 1/4 c. flour

1/4 c sugar

1 teaspoon salt

1 pkg rapid–rise dry yeast

2 eggs, beaten

2/3 c warm milk

2 Tbsp butter, melted

1 Tbsp anise seed

1/2 c candied fruit (optional)

1/4 c chopped nuts (optional)

5 raw colored eggs

Combine 1 cup of the flour, sugar, salt, and yeast. Add dry mixture to the milk and melted butter mixture, along with the eggs. Beat with a mixer for 2 minutes. Stir in enough of the remaining flour and the anise seed plus any of the candied fruit or nuts to make a soft dough. Knead for 8 to 10 minutes. Add flour as necessary so dough is not sticky. Let rise for about 1– 1 1/2 hour or until double in size.

Divide dough in half. Roll each piece into 24" rope. Overlap dough over itself (twist 2 pieces together) connecting the 4 end pieces to form a wreath. place on greased baking sheet. Place the five

raw colored eggs into spaces between twists. Brush with melted butter. Let rise for 1 hour. Bake at 350 for 35–50 minutes.

English Muffin Bread

2 pkgs yeast

6 cups flour

1 Tbsp sugar

2 tsp salt

2 cups milk

1/4 tsp baking soda

1/2 cup water

cornmeal

Combine 3 cups flour, yeast, sugar, salt, and soda. Heat liquids until very warm (120–130 F). Add to dry mixture, beat well. Stir in rest of flour to make a stiff batter. Spoon into 2 loaf pans that have been greased and sprinkled with cornmeal. Cover, let rise in warm place for 45 minutess. Bake at 400 F for 25 minutes. Remove from pans immediately and cool.

My favorite way to eat this bread is in thick slices lightly broiled with lots of butter (or margarine) and cinnamon–sugar mixture.

English Muffin loaves

yields 2 loaves

6 cups flour

2 packages (tablespoons) yeast

1 tablespoon sugar

2 teaspoons salt

1/4 teaspoon baking soda

1/2 cup water

2 cups milk

cornmeal

Heat liquids until very warm. Stir into 3 cups of flour. Gradually add the remaining 3 cups of flour until makes a stiff batter. Put into 2 greased loaf pans. Sprinkle top with cornmeal. Cover and let rise for about 45 minutes or until about 1 inch above pan. Bake at 400 for 25 minutes.

Ezekiel Bread

4 packets yeast

1 cup warm water

1 tablespoon honey

8 cups wheat flour

4 cups barley flour

2 cups soy flour

1/2 cup millet flour

1/4 cup rye flour

1 cup lentils, cooked and mashed

4 tablespoons olive oil, (4 to 5)

1/2 cup honey, (1/2 to 3/4)

4 cups water

1 tablespoon salt

spiced peaches

Dissolve yeast in 1 cup warm water and 1 tablespoon of honey. Set aside 10 minutes. Combine the next five ingredients. Blend lentils, oil, honey and a small amount of water in a blender. Place in a large mixing bowl with remaining water. Stir in two cups of (mixed) flour. Add the yeast mixture. Stir in salt and remaining flour. Place on floured bread board and knead until smooth. Put in oiled bowl. Let rise until double in bulk. Knead again, cut dough and shape into four large loaves. Place in greased pans. Let rise.

Bake at 375 degrees for 45 minutes to one hour.

There is some confusion about the "fitches" called for in the original recipe. Apparently, the fitches referred to a herb. Cumin, fennel and nutmeg have all been suggested as the mistranslated "fitches". Take your pick or leave them out. Any of them will add a unique taste to your homemade bread.

Flatbread with Onions and Mustard Seeds

1 pound frozen white bread dough (1/3 of 3–pound package), thawed

3 tablespoons olive oil

3 cups finely chopped onions

2 tablespoons minced garlic

2 1/2 tablespoons Dijon mustard

2 tablespoons yellow mustard seed

1 1/2 teaspoons dried thyme

Place dough in large bowl. Cover with towel and let rise in warm draft–free area until doubled, about 1 hour.

Preheat oven to 450F. Heat 2 tablespoons oil in large nonstick skillet over medium heat. Add onions and garlic and saute until brown and tender, about 10 minutes. Add mustard, mustard seeds and thyme and stir 1 minute. Cool.

Oil large baking sheet. Using rolling pin, roll out dough on floured surface to 14x5–inch rectangle. Spread 1/3 cup onion mixture evenly over dough. Starting at 1 short end, roll up dough jelly roll style. Using rolling pin, roll out dough to 12x8–inch rectangle. Transfer to prepared baking sheet. Brush with remaining 1 tablespoon oil. Sprinkle remaining onion mixture atop dough.

Bake bread until golden brown, about 20 minutes. Serve warm or at room temperature.

Makes 1 Flatbread

Prevention Flaxseed Bread

Makes 12 slices

1 1/2 tsp active dry yeast

2 tbsp plus 1 1/4 cups warm water

3 tbsp honey

1 tbsp canola oil

1/2 tsp salt

1 cup flaxseed meal (see Note)

1 1/4 cups whole-wheat flour

1 3/4 cups bread flour

In a large bowl, dissolve yeast in 2 tablespoons of the water.

Set aside until bubbly, about 5 minutes.

Mix in the honey, oil, salt and the remaining 1.25 cups water.

Add the flaxseed meal, whole-wheat flour and 1 cup of the bread

flour. Mix well.

Stir in enough of the remaining bread flour to make a soft, kneadable

dough. Turn the dough out onto a lightly floured surface. Knead

for 10 minutes, or until smooth and elastic.

Coat a 9x5-inch loaf pan with no-stick spray. Shape the dough into

a loaf and place in the pan. Cover; let rise in a warm place until doubled in bulk—about 1 hour.

Bake at 350 for 40 to 45 minutes, or until the loaf is browned on top and sounds hollow when tapped. Cool.

To make flaxseed meal, use a blender or coffee mill to grind the seeds to the consistency of cornmeal. As a general rule, 2/3 cup of flaxseed yields 1 cup of meal.

Flower Pot Bread

2 clay flower pots (6 inch)

1 cup milk

1 cup water

2 tbsp. butter

4–5 cups flour

2 pkgs active dry yeast

2 tbsp sugar

1 tbsp salt

1 1/4 cups Cheddar cheese, shredded

1 egg

2 tbsp minced parsley

1 tsp caraway seeds

1/4 tsp tarragon

Wash flower pots, bake dry (15 minutes at 350 degrees), let cool. Line pots with foil very generously. Bring milk, water, butter to a boil, cool to 110 degrees. Mix 2 cups flour with sugar and salt. Add warm liquid and beat 2 minutes. Add cheese, egg and herbs, beat 2 more minutes. Stir in enough additional flour to make stiff batter. Cover and place in warm spot, let rise until doubled (about 1 hour). Stir down batter and put into flower pots.

Bake at 375 degrees until golden, about 50 minutes. Remove from

pots and cool on wire racks. Once cool, remove the foil, slice and return to the pots for an unusual and attractive servings.

Four Grain Batter Bread

cornmeal

4 1/2 to 4 3/4 cups all–purpose or bread flour

2 tablespoons sugar

1 teaspoon salt

1/4 teaspoon baking soda

2 packages regular or quick active dry yeast

2 cups milk

1/2 cup water

1/2 cup whole wheat flour

1/2 cup wheat germ

1/2 cup quick–cooking oatmeal, uncooked

Grease 2 loaf pans, 8 1/2 x 4 1/2 x 2 1/2 inches, sprinkle with cornmeal.

Mix 3 1/2 cups all–purpose flour, the sugar, salt, baking soda and yeast in large bowl. Heat milk and water in 1–quart saucepan over medium heat, stirring occasionally, until very warm (120 to 130 degrees F). Add milk mixture to flour mixture. Beat with electric mixer on low speed until moistened. Beat on medium speed 3 minutes, scraping bowl occasionally.

Stir in whole wheat flour, wheat germ, oatmeal and enough remaining

all–purpose flour to make a stiff batter. Divide batter evenly between pans. Round tops of loaves by patting with floured hands. Sprinkle with cornmeal. Cover and let rise in warm place about 30 minutes or until batter is about 1 inch below tops of pans.

Heat oven to 400 degrees. Bake about 25 minutes or until tops of loaves are light brown and sound hollow when tapped. Immediately remove from pans to wire rack, cool.

2 loaves (16 slices each)

Whole Wheat Batter Bread:

Increase whole what four to 2 cups. Omit wheat germ and oatmeal. Stir in 1 cup raisins with the whole wheat flour.

French Bread

1/2 plus 2 cups warm (about 100--110F) water

Approximately 7 cups bread flour

1 tablespoon salt

2 packages active dry yeast

Empty yeast into 1/2 c. warm water and stir to dissolve the yeast. The water must be warm but not too warm, as this will kill the yeast. Let the mixture stand briefly. Some bubbles should be noted, indicating that the yeast is good.

Add to the yeast mixture 2 additional cups of water and 1 tablespoon salt and 2 cups of flour. Stir into a relatively smooth batter.

Add to the mixture 4 additional cups of flour and stir until it becomes very difficult to stir the mixture. Turn out the dough onto a clean, floured surface.

Knead the dough until it is free of lumps, rather elastic, and almost satiny in appearance. During this process, it will be necessary to add more flour, perhaps 1 or 1.5 cups or a bit more, depending on how damp the flour is. Enough flour has been added when the dough has only a hint or almost no stickiness. Too much flour will make the bread rather tough. Form the dough into a ball

and place in a clean, lightly oiled bowl. Turn the dough over to oil all surfaces. Place a damp towel over the bowl.

Allow the dough to rise in a warm place until doubled, about 1 hour and 15 minutes to 1 hour and 30 minutes. After rising, punch down the dough and return to bowl and recover.

Allow dough to rise until again doubled, about 1 hour. Punch down dough and divide into two equal pieces. Form each piece into a long, thin loaf (this recipe makes two quite large loaves, or you can divide the dough into more pieces and make small baguettes, suitable for sandwiches). I find that it is easiest to form the loaves by taking a piece of dough in both hands and stretching it out by pulling and slapping the dough against the work surface. The dough will be quite elastic – you need to be assertive with it when forming loaves. Place the loaves upside down on a baking sheet or a stone.

Place a damp towel over the loaves and let them rise for perhaps 20 minutes, until almost doubled. While the loaves are rising, preheat the oven to 375F. I find that it is handy to use an oven thermometer, as ovens vary substantially in temperature.

After rising, place the loaves into the oven. The loaves need to bake for about 40 minutes. During the first 20 minutes, spraying the loaves with water (from a plant mister, for instance) every

few minutes will improve the quality of the crust.

Remove loaves from oven. Turn the loaves over and rap the bottoms gently. They should sound rather hollow. If not, they are probably underdone and should be baked a bit longer. Enjoy this bread soon after baking (the same day, preferably) as it goes stale rather quickly. Note that, once it is stale, it still makes great garlic bread.

Hard Crust French Bread

Yield: 4 servings

2 1/2 c warm water

1 pkg dry yeast or 1 yeast cake

2 tb sugar

1 ts salt

7 c flour

2 egg whites, well beaten

In large bowl combine yeast, warm water, sugar and salt; stir until dissolved. Gradually add sifted flour and mix until well blended. knead 10 minutes on well floured surface until dough is smooth and satiny. Let rise in warm place until double in bulk. Punch down and place on floured surface. Knead 3 or 4 times to remove air and divide into 4 equal pieces.

Shape into loaves,place in well greased pans. Slash tops and brush with egg whites. Let rise until double in bulk and bake 15 minutes in preheated 450 degree oven or 30 minutes at 350 dregrees. Remove from pans and cool. (Makes 4 loaves).

Pane Ordinaire

Classic Yeasted French Bread

2 pkgs active dry yeast

2 1/2 cups water (110F)

6 cups flour

1 Tbsp salt

1 egg white whisked into 1/2 cup water

Proof yeast in warm water plus 1 tsp of the flour for 10 minutes . Pour into a bowl and add remaining water. Add flour a little bit at a time, stiring after each addition, gently at first becoming more vigerous. When most of flour is incorporated, sprinkle counter with remaining flour. Turn out dough and knead in salt. Knead until dough is moist and satiny (this will be a bit moister than usual).

Let raise slowly until doubled in bulk -- about 1 hour. Punch down and shape. Let rise a second time until doubled. Make cut(s) in top of laof with a razor blade or very sharp knife. Bake in a 450F oven 45--50 minutes for a 11/4 lb loaf or 15--20 for small baguette. Spray a bit of water into oven when putting the bread in and again in a few minutes. This will give a firm and crunchy crust. For

a softer crust omit one or both sprayings. Bread will sound hollow when tapped on the botton when it is done.

Makes 2 10 oz. baguettes and 1 11/4 lb round loaf.

Pane Francese con Biga

Sponge–Method Italian–style French Bread

1 tsp active dry yeast

1 1/8 cups warm water

2 cups unbleached white all–purpose or bread flour

1 1/4 cups unbleached all–purpose or bread flour

1 1/2 tsps salt

1/4 cup very cold water

Proof the yeast in 1/8 cup of warm water and a bit of the flour until the mixture is creamy. Add this to the rest of the warm water in a large bowl and start adding the flour, a handful at a time, while mixing with a plastic dough scraper or wooden spoon. When the ingredients have been thoroughly combined, the sponge will be very soupy. It can be left in the same bowl in which it was mixed, as long as it is large enough to accommodate the risen sponge, which will triple in bulk.

Let the sponge rise, covered in a warm spot for 8 to 10 hours.

To make the dough, place the biga and the salt into a food processor which has been fitted with the plastic blade. Pulse to combine

them. Add the 1/4 cup of cold water and process about 30 seconds. Add the remaining 1 1/4 cups of flour, 1/4 cup at a time, pulsing 3 or 4 times with each addition. The dough will come away from the bowl but will be quite sticky. Scrape down the sides and pulse 2 or 3 more times.

Dust the dough with a small handful of extra flour and scrape out onto a floured work surface. The extra flour will make it possible to handle the wet dough. Knead the dough for a minute or so to work out any lumps and form into a tight ball. Do not be afraid to use up to 1/2 cup of additional flour.

Cover the dough with a damp cloth or plastic wrap and let rise in a warm place until doubled in size.

When doubled, turn out on a floured surface and divide in half. Form into 2 8--inch baguettes or batards. For baguettes, cover and let rest covered for 30 minutes. Carefully pick up each baguette and stretch until it is 12 to 14 inches long and fits neatly into a greased baguette pan (may be baked on a greased or parchment paper lined cookie sheet).

Preheat oven to 450 F. Slash tops before putting into oven. After putting loaves in the oven, immediately reduce the heat to 425 F. Bake for 20 to 25 minutes or until golden brown.

If the loaves are not stretched , they will resemble what folks from the northeast think of as Italian bread.

Makes 2 11–oz loaves or 1 1 1/4–oz loaf.

Indian Fry Bread

Makes 4 dozen

1 pkg dry yeast

1 1/2 cups warm water (~110 deg F)

1/2 cup sugar

1 t salt

2 eggs, lightly beaten

1 cup evaporated milk

7 cups all purpose flour

1/4 cup vegetable shortening

vegetable oil

powdered sugar (optional)

In large bowl, stir together yeast and water until yeast is dissolved. Add sugar, salt, eggs and evaporated milk and mix well. Stir in 4 c flour, 1c at a time. Add shortening and beat until well blended. Add remaining 3 c flour, 0.5 c at a time. Dough will be stiff, so last amounts of flour will have to be worked in by hand. Cover bowl with plastic wrap and refridgerate overnight or up to 5 days.

When ready to fry, roll dough to 1/8 in thickness and cut into 3" by 4" rectangles. Heat oil to deep fryer to 360 deg F and fry 3–4 pieces at a time, turning once or twice during cooking. Drain on

paper towels. Keep warm in 250 deg F oven until ready to serve.

Sprinkle with powdered sugar or serve with honey if desired.

Elephant Ears

Serves: 15

1 tablespoon dry yeast

1 cup warm water

1 cup warm milk

3 tablespoons sugar

1 tablespoon salt

3 tablespoons shortening

4 to 4–1/2 cups all–purpose flour

Oil for deep–fat frying

1 cup sugar

1 teaspoon ground cinnamon

Dissolve yeast in water. Add milk, sugar, salt, shortening, and 2 cups flour, beat until smooth. Stir in enough remaining flour to form a soft dough. On a floured board, knead until smooth and elastic, 6–8 minutes. Place in a greased bowl, turn once to grease top. Cover and let rise in a warm place until doubled, about 1 hour.

Punch down and shape into 15 ovals, 5–1/2" wide by 1/8" thick. Heat 3–4 inches of oil to 375 degrees in deep fat fryer. Fry ovals,

one at a time, 3 minutes per side or until golden brown. Drain.

Mix sugar and cinnamon, sprinkle over warm pastries.

Fried Biscuits

1 quart milk

1/4 cup sugar

2 2/3 pkgs dry yeast or 1/6 cup yeast

1/2 cup lard or shortening

6 tsp salt

7 to 9 cups of flour

Add yeast to warm water, add other ingredients and let dough rise.

Work into biscuits and drop into hot fat.

Makes about seven dozen biscuits.

They can be frozen individually and stored in plastic bags. When you work them up, don't let the biscuits rise too high the fat should be slightly hotter than 350 degrees F. If the fat should be too hot, the biscuits will be soggy in the center.

Elephant Ears

2 cups flour

1 1/2 tablespoons sugar

1/2 teaspoon salt

1/2 cup butter

1 package dry yeast

1/4 cup warm water

1/2 cup milk, scalded and cooled

1 egg yolk

2 tablespoons soft butter

1 1/2 sugar, up to 2

melted butter

3 1/2 teaspoons cinnamon

chopped nuts

Mix flour, 1 1/2 tablespoons sugar and salt; cut in butter as for pastry. Soften yeast in water. Combine milk, egg yolk and softened yeast; add to flour mixture and mix well. Chill, covered, until firm enough to handle, at least 2 hours. Turn dough on a lightly floured board, punch down, cover with a cloth and allow to rest 10 minutes. Roll into a rectangle, 10x18 inches, and spread with soft butter. Mix 1/2 cup sugar and 2 teaspoons cinnamon and sprinkle evenly over dough. Roll as for jelly roll, sealing the edge; the roll should be 18 inches long. Cut into 1–inch slices. Mix

remaining sugar and cinnamon on a large square of waxed paper or aluminum foil. Place slices, one at a time, on sugar mixture; roll into 5–inch rounds. Sprinkle nuts on top and press gently. Then place on ungreased cookie sheets, brush with melted butter and sprinkle with about 1 teaspoon sugar–cinnamon mixture. Bake immediately in a preheated 400 degree oven about 12 minutes. Cool on wire racks. Yield: 1 1/2 dozen.

Elephant Ears

2 c. milk

5 Tbsp. shortening

2 pkg. dry yeast

6 c. flour

5 Tbsp. sugar

small amount cinnamon and sugar, mixed

2 Tbsp. salt

2 c. warm water

2 qt. cooking oil

Heat milk to 100 degrees to 115 degrees. Pour into large mixing bowl; add sugar, shortening and salt. Sprinkle yeast in warm water and stir to dissolve. Add to milk mixture. Stir in 2 cups of flour; beat on low speed of mixer until smooth. Stir in enough additional flour to make thick, using all of flour. Turn onto a lightly floured surface and knead until smooth and elastic, about 10 minutes. Place in a greased bowl, turning once to grease top.

Cover and let rise until double in size, about 1 hour. Divide dough into 6 or 8 balls. Roll each out in an irregular elephant ear shape. Heat cooking oil to 375 degrees. Deep fry elephant ears, one at a time, for about 3 to 5 minutes on each side or until a golden brown. Serve hot, sprinkled with the cinnamon and sugar.

Saturday Market Elephant Ears

1 package dry yeast

4 cups flour

1 cup warm water

6 tablespoons sugar

2 eggs, beaten

Sugar and cinnamon mix, set aside

Soften yeast in warm water. Combine all ingredients except the cinnamon sugar mixture. Mix well. Divide dough into 12 pieces. Let sit 10 minutes. Roll out on a lightly floured board. Using both hands, stretch each piece into a circular shape. Heat vegetable oil in 10" skillet (cast iron is best). Place each circle of dough in the hot grease. Turn once — the surface will bubble and blister and should be lightly browned. Turn with spatula. Place on absorbent paper toweling. Sprinkle immediately with mix of sugar and cinnamon. If you tear a hole in the circle as it is being stretched that will not matter.

Brush with melted or softened butter before sprinkling with the sugar and cinnamon mixture.

Amish Biscuits

1 cup all–purpose flour

1/2 teaspoon baking soda

1/2 teaspoon salt

2 teaspoons baking powder

2 eggs, beaten

1 cup Amish (Friendship) Starter

1/4 cup vegetable oil

1/4 cup butter, melted

In a large bowl combine flour, baking soda, salt and baking powder. In a separate bowl combine eggs, Amish Starter and oil. Mix well. Add starter to dry ingredients and mix until dough pulls away from sides of bowl. Transfer to a lightly floured surface and roll until 1/2 inch thick. Using a 3 inch circle cutter or floured glass cut out biscuits and place on a lightly grease cookie sheet. Brush top of biscuits with melted butter. Cover and let rise 30 minutes. Bake in a preheated 350 degree oven for 15 – 20 minutes.

Friendship Cake

2/3 cup oil

1 cup sugar

3 eggs

2 teaspoons vanilla

2 cups Friendship starter

1 1/2 – 2 cups flour

1 1/2 teaspoons cinnamon

1/4 teaspoon nutmeg

1 1/2 teaspoons baking soda

2 teaspoons baking powder

1/2 teaspoon salt

Preheat oven to 350 F.

Beat the oil, sugar, eggs and vanilla until light. Add the starter and beat until smooth. Blend the dry ingredients together and then fold into the wet mixture. Pour into a greased Bundt pan and bake for 40–45 min.

Amish Friendship Bread Instructions

Day 1 The day you get your starter, do nothing

Day 2 Stir with a wooden spoon

Day 3 Stir with a wooden spoon

Day 4 Stir with a wooden spoon

Day 5 Add 1 cup flour, 1 cup sugar, 1 cup milk and stir

Day 6 Stir with a wooden spoon

Day 7 Stir with a wooden spoon

Day 8 Stir with a wooden spoon

Day 9 Stir with a wooden spoon

Day 10 Add 1 cup flour, 1 cup sugar, 1 cup milk and stir.

Keep at room temperature. Use a glass container. Do not use a metal spoon (use a wooden one) Do not refrigerate. Use only plain

(non–rising) flour.

Get three glass containers and put one cup of mixture in each container, Give a copy of these instructions and a cup of starter to 3 friends. To remaining batch add 2/3 cup oil, 3 eggs, 1 tsp vanilla, 2 cups flour, 1 cup sugar, 1 tsp cinnamon, 1 and 1/4 tsp baking powder, 1/2 tsp baking soda, and 1/2 tsp salt. Pour into 2 well greased and sugared loaf pans, or 1 bundt pan. Top with anything you like such as, sliced apples, dried or candied fruit, nuts, coconut, etc. or leave plain Bake at 350 degrees F for 40 to 50 minutes. (Check after 30 minutes.) Cool 10 minutes before removing from pan. Slice and serve.

The Friendship Cake

1 cup starter

2/3 cup oil

3 eggs

2 cups flour

1 cup sugar

2 teaspoons vanilla

2 cups chopped apples or blueberries

1 1/2 teaspoons cinnamon

2 teaspoons baking powder

1 1/2 teaspoons baking soda

1/2 teaspoon salt

1/2 to 1 cup nuts (optional)

Combine all ingredients until well mixed.

Grease and flour a bundt or loaf pan. Pour batter into pan and bake in preheated oven 350 until cake test done 40 to 50 minutes.

Cool in pan for 10 minutes, then turn out and continue cooling.

Herman Coffee Cake

(or the 16 day friendship bread)

2 cups Herman (friendship starter)

1/2 tsp salt

1 cup sugar

2 tsp. baking powder

2 eggs

1 1/2 tablespoons cinnamon

2/3 cups oleo, softened

1 cup raisins

2 cups flour

1/2 cup chopped walnuts

1/2 teaspoon baking soda

3/4 cup brown sugar

1 tablespoon flour

1 tablespoon cinnamon

1/4 cup melted oleo

Combine starter, salt, sugar, baking powder, eggs, cinnamon, oleo, raisins, flour, walnuts and soda. Pour into greased 9x13 pan or use 2–7 1/4" x 7 1/4" pans for freezing.

Combine brown sugar, flour, cinnamon and oleo and sprinkle on unbaked cake batter.

Bake 60 minutes for large loaf pan or 25 to 30 minutes for smaller loafs at 350 degrees F.

Frosting

1/2 tablespoons oleo

3/4 cup brown sugar

1/4 cup milk

Mix and bring to boil. Drizzle topping on hot cake. Cool and cover. If reheating after freezing, put foil on top.

(The two separate toppings are optional. I make the loaves without the toppings and the cakes still taste excellent to me. Of course I always follow the 16 day process. Without the toppings, I sometimes put cream cheese on my slices; it brings out more of the sweet/sourdough taste.)

Amish Cornbread

1 cup Amish (Friendship) Starter

2 eggs

1 1/2 cups milk

2 teaspoons sugar

1/2 cup all–purpose flour

1 1/2 cups cornmeal

1/4 cup vegetable oil

3/4 teaspoon baking soda

1/2 teaspoon salt

1 teaspoon baking powder

Preheat oven to 425 degrees and grease a 9 inch baking pan. In a large mixer bowl combine starter, eggs, milk, sugar, flour and cornmeal. Beat at medium speed for 2 minutes. Mix in oil, baking soda, salt and baking powder. Transfer mixture to prepared baking pan and bake for 25 – 30 minutes.

Friendship Fruitcake

Servings: 20

2–Layer box yellow cake mix with pudding in the mix

1/3 c vegetable oil

4 eggs

1 3/4 c fruit from starter

1 c chopped pecans

confectioners sugar (if desired)

cream cheese frosting (if desired)

Line the bottom of a springform angel food cake pan with waxed paper, grease well, then flour.

In large mixing bowl of electric mixer, combine dry cake mix and oil. Beat in eggs, one at a time, beating well. Add fruit; mix well. Fold in nuts. Pour batter into prepared pan. Bake in a pre–heated 350– degree oven 40 minutes, then reduce heat to 300 degrees and bake 35 to 40 minutes more, or until cake tests done.

Shake pan to loosen cake from sides and let sit 10 minutes. Lift the center of the pan out and turn cake onto cake plate. Remove waxed paper. Turn cake right–side up before serving. Sprinkle with confectioners sugar if desired, or top with cream cheese

frosting. This cake tastes better when cold.

Starter for Friendship Fruitcake

3/4 c canned sliced peaches with syrup

3/4 c canned pineapple chunks with syrup

4 oz red maraschino cherries, drained, halved

1 1/2 c granulated sugar

1 package active dry yeast

In a 1–gallon glass jar with wide mouth and lid, combine the peaches, pineapple, maraschino cherries, sugar and yeast (make sure the yeast is well mixed with syrup). Stir two times the first day. Stir once a day afterwards. Do not refrigerate this mixture. Keep loosely covered.

Two weeks after starting the starter, add 1/2 cup peaches and 1/2 cup pineapple with syrup.

Wait several days, stirring daily, then drain 2 cups of mixed fruit and use to make cake as directed in the cake recipe. Reserve 1 1/2 cups starter juice and leave in glass gallon jar. Count this as Day One, and begin the process for renewing starter and making cake.

DAY 1: To reserved 1 1/2 cups starter juice (or to starter juice given you by a friend), add 2 1/2 cups sugar and a 2–lb can of

peaches with syrup. Stir daily. Keep loosely covered. Do not refrigerate.

DAY 10: Add 2 1/2 cups granulated sugar, a 2 pound can pineapple chunks with juice. Stir daily. Keep loosely covered. Do not refrigerate.

DAY 20: Add 2 1/2 cups granulated sugar and 8 to 10 oz drained and halved maraschino cherries. Stir daily. Keep loosely covered. Do not refrigerate.

DAY 30: Drain fruit, reserving 1 1/2 cups juice for renewing starter. Use drained fruit to make 3 cakes (see recipe), give excess starter juice to friends, and start a new batch of fruit (repeat aforementioned process).

At the end of 30 days, you will have enough excess starter juice to give to about four friends. Be sure to keep enough juice (1 1/2 cups) for your own starter. At the end of 30 days, there will be enough fruit to use 1 3/4 cups fruit in each cake, which makes the cake better and doesn't waste the fruit. The cakes can be frozen. It is not necessary to bake all three cakes the same day, but stir the remaining fruit mixture every day until it is used (this fruit mixture can be refrigerated until used). The drained fruit can be frozen until you are ready to bake the cakes.

Fruit Bread

1 lb prunes

1 lb figs

1 lb dates

1/4 cup raisins

1/4 cup dried currants

1 Tbsp chopped candied citron

1 Tbsp chopped candied lemon peel

1 Tbsp chopped candied orange peel

1/4 cup chopped blanched almonds

2 yeast cakes

4 1/2 cup sifted flour

1/4 ts cloves

1/4 ts cinnamon

1/4 ts salt

Soak prunes and figs 1 hour in just enough water to cover. Add dates and cook gently in the same water for 20 minutes. Remove fruit, chop and mix with other fruits and nuts. Reduce liquid to 3/4 cup. Cool to lukewarm, add yeast and stir until well blended. Add 2 cups flour, beating well. Let rise until light and spongy. Add spices, salt, fruit mixture and remaining flour to make a stiff dough. Knead until smooth. Let rise until doubled in bulk. Shape into oval loaves, brush with slightly sweetened milk and sprinkle

with split almonds. Let rise again and bake in a 425 degree oven for 45 minutes. Makes 3 loaves. If desired, when cool, spread with icing and garnish with candied fruits and nut meats.

Bruschetta (Heart–shaped Garlic Rolls)

1 C. water

1 C. milk

2 eggs

2 pkgs dry yeast

2 tsp sugar

2 tbsp olive oil

5–6 cup flour

salt

1–2 cloves garlic, crushed

1/4 C. vegetable oil

Combine water, milk, eggs, yeast, sugar and olive oil in large bowl. Mix well and add half the flour and 2 tsp salt. Knead in remaining flour and 1 tsp salt. Knead until dough forms a ball. Place in greased bowl and turn to grease top. Cover and let stand 30 minutes to 1 hour until doubled. Punch down, turn, and let stand again 30 min. to 1 hr. Punch down. Roll out dough on floured surface. Cut into heart or other desired shapes using cookie cutter. Place rolls on generously greased baking sheet. Combine, garlic, vegetable oil and salt and brush over rolls. Bake at 400 degrees 12–15 min or until golden. Makes about 2 dozen.

Gluten–Free Bread Makes 1 Loaf

1 tsp. granulated sugar

1/2 cup warm water (110–F degrees)

1 Tbs. dry yeast

1 cup water

2 Tbs. minute tapioca

2 cups whole bean flour

1/4 cup cornstarch

2 tsp. gluten–free baking powder

1 tsp. salt

1 tsp. poppy seeds

Non–Stick Cooking Spray and Cornmeal

Pre–heat oven to 400–F degrees. Spray a standard loaf pan with non–stick cooking spray and coat inside with cornmeal. Reserve.

In a small bowl, dissolve the sugar in warm water. Sprinkle yeast over top and set aside to proof. Stir well.

In a small saucepan, combine 1 cup water and tapioca. Bring to a boil and cook for 1 to 2 minutes, until thickened and clear.

In a large mixing bowl, sift together bean flour, cornstarch, baking powder, and salt. Whisk together the tapioca and raised yeast. Stir

mixture into dry ingredients. Beat until smooth and set aside for 10 minutes.

Knead until soft, about 10 minutes, and turn into prepared loaf pan.

Sprinkle with poppy seeds and bake for about 45 minutes or until the loaf is golden and produces a hollow sound when tapped. Remove loaf from pan and cool on a wire rack. May freeze in an air–tight container for 30 days. Slice to serve.

Granary bread

1 cup malted wheat flakes

2 cups flour

1 teaspoon malt powder

1 tablespoon yeast

2 cups warm water

1/4 cup malt syrup

2 tablespoons canola oil

2 teaspoons salt

3 cups flour, bread

Combine the wheat flakes, flour, and yeast in a bowl. Warm the water and malt syrup and add to the flour mixture. Stir well and allow to ferment for 30–60 minutes.

Add the oil and salt and then add the bread flour one cupfull at a time until a shaggy dough is formed. Allow to rest for 10–15 minutes, then turn out and knead for about 10 minutes or so. Place in a greased bowl and allow to rise covered with plastic wrap until doubled in volume, about 1 1/2 hours.

Turn out and punch down. Shape into two loaves and place in 8 1/2 inch bread pans. Allow to rise until the dough is about 3/4 risen.

Bake in a preheated oven at 350F for about 35 minutes. Remove from pans and cool on a rack.

Hamburger Buns

8 cups all purpose flour

2 packages active dry yeast

2 cups warm water

3/4 cup cooking oil

1/2 cup sugar

1 tablespoon salt

3 eggs

In large mixing bowl 4 cups flour with yeast.

Combine water, oil, sugar, and salt. Add to flour mixture. Add eggs. Beat at low speed with mixer for 1/2 minute, scraping bowl. Beat 3 minutes at high speed. By hand, stir in 4 cups flour to make a soft dough.

Turn out on floured surface, knead till smooth and elastic. Place in greased bowl, turning once. Cover, let rise in warm place till double (about one hour). Punch down, divide dough in 3 portions. Cover, let rest 5 minutes. Divide each portion into eight balls. Turn ball in hands, folding edges under to make a even circle. Press ball flat between hands. Place on greased baking sheets, pressing to 3 1/2 inch circles. Let rise till double (about 30 minutes). Bake at 375F about 10 minutes. Makes 24 buns.

Hard Rolls

4 1/2 – 5 1/2 cups flour

2 T sugar

2 t salt

1 pkg dry yeast

3 T margarine

1 1/2 cups hot water

1 egg white, room temp

cornmeal

1/2 cup water

1 t cornstarch

Mix 1 1/3 c. flour, sugar, salt and dry yeast. Add softened margarine. Gradually add very hot tap water and beat 2 min. at medium. Add egg white and 1 c. flour, or enough flour to make thick batter. Beat at high 2 min. Stir in flour to make soft dough. Knead. Let rise til double. Punch down and turn onto board. Cover and let rest 10 minutes. Divide in half and form each half into 9" roll. Cut into 1–inch pieces. Form into smooth balls and flatten and place 3 inches apart on greased baking sheets sprinkled with corn meal. Cover and let rise til double. Blend remaining 1/2 c. water into cornstarch. Bring to boil and cool slightly. When ready to bake, brush each roll with cornstarch glaze. Slit tops with sharp knife crisscross. If desired, sprinkle

with sesame or poppy seeds. Bake at 450 about 15 min.

Herb Bubble Loaf

Yields one large round loaf

3 – 3 1/2 cups flour

2 T sugar

1 1/2 t salt

1 1/4 oz yeast (1 pkg)

1 1/4 c milk

2 T vegetable oil

1 egg

1/3 c melted butter or margarine

2 T Parmesan

1 T sesame seeds

1 t garlic salt

1/2 t paprika

1/2 t parsley

1/2 t rosemary

1/2 t thyme

Lightly grease a 2 – 2 1/2 qt deep round casserole.

In a large bowl combine 1 c flour, sugar, salt and yeast. In small saucepan heat milk and vegetable oil until very warm. Add egg and warm liquid to flour mixture. With electric mixer beat 30 seconds

at low speed, 3 minutes at medium speed. With wooden spoon stir in remaining flour to make a soft dowgh.

Turn dough out onto lightly floured board. Knead until smooth and elastic, about 1–2 minutes.

Place dough in warm greased bowl, turning to grease top. Cover, let rise in warm place, free from draft, until doubled in bulk, 45–60 minutes. Punch down dough. Pinch off walnut–size balls of dough and dip in melted butter. Place in prepared casserole forming one layer.

Combine cheese, seeds, garlic salt, paprika, and herbs. Sprinkle half over layer of bubbles. Make a second layer of buttered bubbles, pour remaining butter over bubbles, sprinkle with remaining seasoning mixture. Cover, let rise in warm place, free from draft, until light and bubbles almost reach top of casserole, 30 – 45 minutes

Just before rising time is up, preheat oven to 400F. Bake 25–30 minutes, or until top sounds hollow when lightly tapped. Cool in pan 10 min, loosen from pan with spatula and remove, serve warm.

Herbs de Provence rolls

Makes 2 dozen dinner rolls

2 teaspoons dried herbes de Provence

1 teaspoon dried lavender flowers

3/4 teaspoon dried basil

1/4 cup olive oil

5 to 6 cups unbleached all purpose flour

1 1/2 tablespoons active dry yeast

1 tablespoon sugar

1 tablespoon salt

1 2/3 cups warm water

1/2 cup muscat dessert wine

Put the yeast in the water and let stand until foamy. In a large mixing bowl, combine 2 1/2 cups of the flour, sugar, salt, and the herbs. Make a well and add the yeast mixture, wine, and oil. Stir until smooth. Add the rest of the flour a 1/2 cup at a time until you get a soft dough. Knead on a floured surface adding more flour if necessary to get a silky smooth dough. It should not be sticky.

Place dough in a bowl greased with olive oil and turn it over to cover it with oil. Cover with plastic wrap and a towel and let it rise at warm room temperature until doubled in bulk. Gently deflate

the dough and divide it into 24 portions. Roll each piece into a tight ball and place about 2 inches apart on parchment–lined baking sheets. Pinch ends of rolls to elongate slightly. Cover loosely and let rest about 15 minutes. Preheat the oven to 425 F. Pinch ends again and slash the top of each roll with a very sharp knife. Bake until crusty, about 18 to 20 minutes.

Note: My herbs de Provence blend is a mix of tarragon, chervil, savory, sage, marjoram, thyme, parsley, basil, and lavender. The original recipe calls for orange muscat dessert wine, such as Essenia. I just used the plain muscat dessert wine I had in the house. But orange flavor is nice with this herb blend, so you may want to try that if you can.

Honey Fruit Bread

2 cups milk

1/2 cup butter, softened

1/4 cup sugar

1/4 cup honey

2 teaspoons salt

2 eggs

1 yeast cake

7 1/2 to 8 cups flour

1 cup raisins

1 cup candied fruit (red and green cherries and citron)

1/2 cup walnuts

Combine all ingredients up through 7 1/2 cups flour. Knead 8–10 minutes, adding additional flour only as necessary, until the dough is smooth and elastic. Place in an oiled bowl and cover with a towel or plastic wrap, let rest 20 minutes.

Dump the dough onto your lightly floured work surface, and stretch it out into a big rectangle. Sprinkle the fruit and nuts onto the dough. Fold both ends in to the middle, then fold top and bottom into the middle. Knead until the fruit and nuts are distributed through the dough. If any pieces pop out, just knead them back in. Place the dough in an oiled bowl, cover with a towel, and let

rise 60 minutes, or until doubled.

Punch down dough, divide in half, and form into two loaves. Place in greased loaf pans, cover, and let rise 50–60 minutes until doubled. Bake at 350, probably 45 minutes – 1 hour.

Alternately, if you don't want the fruit distributed through the bread, but rather want a swirl of fruit, let the initial rest/rise be for 60 minutes or until doubled. Dump out the dough onto the work surface and stretch/roll it into a rectangle. Sprinkle the fruit/nuts over the dough, and roll up jelly roll style. Cut roll in half and place each half into a loaf pan. Rise 50–60 minutes, and bake as above.

Touch of Honey Bread

2 to 3 c. flour

1 cup oat bran hot cereal, uncooked

1 package dry yeast

1/2 teaspoon salt

1 1/4 cups water

2 tablespoons honey

2 tablespoons margarine

Combine 1 cup flour, oat bran, yeast and salt. Heat water, honey and margarine until warm. Add to dry ingredients. Beat until moistened. Continue beating 3 minutes. Stir in enough remaining flour to form a stiff dough. Knead on lightly floured surface 8–10 minutes until smooth and elastic. Place in greased bowl. Cover and let rise in warm place 30 minutes or until doubled. Punch down. Shape into loaf. Put into greased loaf pan. Let rise until doubled. Bake in preheated 375 degree oven 35–40 minutes. Cool 1 hour before slicing.

Honey Whole Wheat Bread

Makes 2 loaves

2 pkgs active dry yeast

1/2 cup warm water

1/3 cup honey

1 Tbls. salt

1/4 cup shortening

1 3/4 cup warm water

6 to 7 cup whole wheat flour

butter or margarine, softened

Dissolve yeast in 1/2 cup water. Stir in honey, salt, shortening, 1 3/4 cup water, and 3 1/2 cup flour. Beat until smooth. Add enough remaining flour to make dough easy to handle. Knead 10 minutes or until smooth and elastic. Place in greased bowl and let rise until doubled.

Grease 2 loaf pans. Punch dough down, divide in half. Form loaves, let rise. Bake 40–45 minutes at 375 deg. F. Brush with butter or margarine, cool on rack.

Hot Cross Buns

4 1/2 to 5 1/2 cups flour

1/2 cup sugar

1 1/2 teaspoons cinnamon

1/2 teapoon salt

1/4 teaspoon nutmeg

2 packages yeast

3/4 cup milk

1/2 cup water

1/4 cup butter

3 eggs

8 ounces dates, chopped

1 egg white, lightly beaten with 1 tablespoon water

In a large bowl, combine 1 1/2 cups flour, sugar, cinnamon, salt, nutmeg and yeast.

Heat milk, water and butter until hot to touch (125 to 130F). Gradually add to dry ingredients. Beat 2 minutes at medium speed of electric mixer, scraping bowl occasionall. With spoon, stir in enough additional flour to make a soft dough. Knead on lightly floured surface until smooth and elastic, about 8 minutes. Cover, let rest on board 20 minutes.

Punch dough down, turn out onto lightly floured surface. Knead in dates. Divide dough into 18 equal pieces, form into smooth balls. Place balls on greased baking sheets, 2 inches apart, or in 2 greased 8–inch square baking pans. Cover, let rise in warm, draft–free place until doubled in size, about 30 minutes.

Brush with egg white mixture. Bake at 375F for 20 minutes. Remove from pans and cool on wire racks. Drizzle frosting on rolls to make a cross.

Vanilla frosting: Stir together 1 1/2 cups icing sugar, 1 to 2 tablespoons milk and 1/2 teaspoon vanilla extract.

Houska

1 package active dry yeast

1/2 cup sugar

1/4 cup warm water (105 to 115 degrees)

4–5 cups all–purpose flour

1 teaspoon salt

1 1/2 cups whole milk

1/2 cup (1 stick) unsalted butter

8 ounces raisins

1 large egg yolk, lightly beaten

1/4 cup chopped almonds

Stir yeast and 1 teaspoon of the sugar into the warm water in small bowl, let stand until foamy, about 5 minutes.

Combine 1 1/2 cups of the flour and salt in a large mixing bowl. Make a well in center and add 1 cup of the milk and the yeast mixture. Stir until smooth. Cover and place in a warm spot, let rise until doubled, about 2 hours.

Combine remaining milk, remaining sugar and butter in a small saucepan. Heat gently until butter melts. Cool to lukewarm. Add to risen dough. Stir in enough of remaining flour to make a soft dough. Mix in raisins.

Turn dough onto a floured board. Knead until supple and elastic, 8 to 10 minutes. Return to large mixing bowl, cover and let rise until doubled, 1 to 1 1/2 hours.

Punch down dough. Traditionally, houska is shaped as a three-strand braid but it also can be shaped into an oblong free-form loaf. Shape as desired and place on a greased baking sheet. Cover loosely and let rise until doubled, 35 to 40 minutes.

Heat oven to 375 degrees. Brush top with egg yolk and sprinkle with almonds. Bake at 375 degrees until nicely browned, 35 to 40 minutes. Cool on a wire rack before slicing.

Almeda's Ice Box Rolls

8 Tbsp light Karo syrup (corn syrup)

8 Tbsp butter

4 cup brown sugar

2 pkgs granular yeast

1 tsp sugar

2 cups scalded milk

1/3 cup sugar

4 tsp salt

2 eggs, well beaten

1/3 cup melted shortening, cooled

8 cups flour

2 tsp cinnamon

1/4 cup sugar

Soften yeast in water with 1 tsp sugar. Scald milk, add 1/3 cup sugar and salt. Cool to lukewarm. Add yeast, eggs and 1/2 of flour. Beat with wooden spoon until smooth. Add melted shortening and most of the remaining flour. Beat and stir until smooth. Turn out on a floured board and knead until smooth. Cover and let rise in a warm place until doubled in size, about 1–2 hours. Divide into 4 equal pieces. Roll out jelly–roll fashion until 1/4 inch thick. Sprinkle with cinnamon sugar and brush with melted butter. Roll up like a

jelly roll and cut into one inch pieces. Put 2 Tbsp Light Karo syrup, 2 Tbsp butter and 1/2 cup brown sugar in bottom of a round cake pan. Place pieces in pan and let rise until double. Repeat with other three pieces. Bake at 375 F oven for 25 minutes until browned.

Injera

3/4 cup teff, ground fine

salt

sunflower or other vegetable oil

The teff may be ground either in a flour mill or in a blender after moistening in 3 1/2 cups water.

Mix ground teff with 3 1/2 cups water and let stand in a bowl covered with a dish towel, at room temperature, until it bubbles and has turned sour. This may take as long as 3 days. The fermenting mixture should be the consistency of pancake batter (which is exactly what it is).

Stir in salt, a little at a time, until you can barely detect the taste.

Lightly oil an 8- or 9-inch skillet (or a larger one if you like). Heat over medium heat. Then proceed as you would with a normal pancake or crepe. Pour in enough batter to cover the bottom of the skillet. About 1/4 cup will make a thin pancake covering the surface of an 8-inch skillet if you spread the batter around immediately by turning and rotating the skillet in the air. This is the classic French method for very thin crepes. Injera is not

supposed to be paper thin so you should use a bit more batter than you would for crepes, but less than you would for a flapjack.

Cook briefly, until holes form in the injera and the edges lift from the pan. Remove and let cool.

Yields 10 to 12 injeras.

Teff is the staple grain of Ethiopia. The grain yields a seed much smaller than the size of a wheat grain, but is the basis of Ethiopian traditional cookery. Teff flour is the main ingredient of the pleasantly sour pancakelike bread known as injera, which literally underlies every Ethiopian meal.

To set an Ethiopian table, one lays down a circular injera on top of which the other food is arrayed, directly, without any plate. Other injeras are served on the side and torn into pieces to be used as grabbers for the food on the "tablecloth" injera. Eventually, after the meal is finished, you eat the tablecloth, a delicious repository of the juices from the food that has been resting on it.

Injera Bread Recipe

1 3/4 cup unbleached white flour

1/2 cup self-rising flour

1/4 cup whole wheat flour

1 tbsp dry yeast

2 1/2 cups warm water

1/2 tsp baking soda

1/2 tsp salt

Combine flours and yeast in a ceramic or glass bowl. add water and mix. Let sit for 3 days at room temperature. Stir once a day, it should bubble and rise.

When you are ready to make the bread, add baking soda and salt and let sit for 10-15 minutes.

Heat a non-stick skillet (a well seasoned cast iron one works). When a drop of water bounces on the pan, pour 1/3 cup of batter in quickly.

Swirl the pan to coat bottom and return to heat. Cook on only one side until many bubbles appear, but it is not browned on bottom. Remove, cool and then stack them up as you go. Serve with W'et (Ethiopian stew).

Italian Bread

2 pkgs active dry yeat

2 1/2 cup water

1 tablespoon salt

7 1/4 cups sifted all–purpose flour

yellow cornmeal

1 slightly–beaten egg white

In large mixing bowl, soften active dry yeast in warm water. Stir in 2 C. of the flour, beat well. Add salt. Then stir in about 4 1/2 C. of the remaining flour. Dough should be stiffer than for ordinary bread.

Turn out on lightly floured surface. Cover and let rest for 10 minutes. Knead for 15 to 25 minutes, or until very elastic, kneading in remaining 3/4 to 1 1/4 C. flour. Place dough in lightly greased bowl, turning once to grease surface. Cover and let rise in warm place until double (about 1 1/2 hours). Punch down and let rise again until double (about 1 hour). Turn out on lightly floured surface. Divide in half and form each part in ball. Cover and let rest for 10 minutes.

Shape and place on baking sheets sprinkled with corn meal. Add 1 T. water to egg white, brush over top and sides of loaves. Cover

with damp cloth, but don't let it touch the dough. (Make a tent with tall glasses.) Let rise in warm place until double (1 to 1 1/2 hours). When ready to bake, place large shallow pan on lower rack of oven, fill with boiling water (to make the crust crisp).

Large loaves: Bake in 375 deg. F. oven until light brown, about 20 minutes, brush again with egg white mixture. Bake about 20 minutes longer or until nicely browned and done. Cool.

For large loaves, roll each half of dough in 15 x 12 inch rectangle, 1/4 inch thick. Beginning at long side, roll up tightly, sealing well as you roll. Taper ends. Place each loaf diagonally, seam side down, on prepared baking sheet. With sharp knife, make diagonal cuts 2 1/2 inches apart, about 1/8 to 1/4" deep. Follow recipe to brush, rise and bake.

These can be formed into plump loaves (2 loaves), round loaves (2 loaves), individual loaves (8 loaves) or hard rolls (12 rolls).

Jalapeno Bread

2 envelopes of yeast

1/2 cup of very warm water

1 tsp. of sugar

1 stick of margarine (melted)

1 tsp of salt

2 small cans of diced jalapeno peppers (hot)

1 small jar of diced pimentos

1 cup of milk (warm)

1 egg (beaten)

4 to 5 cups of flour (more if needed)

2 tsp. of cayenne pepper

In a small bowl or cup, proof the yeast with 1/2 cup of very warm water and 1 teaspoon of sugar, it should take about 10 minutes to foam up. Meanwhile, in a large bowl, pour the warm milk, melted margaine, besten egg, and 1/2 cup of sugar. Blend well and add yeast, when it is ready, and stir. Add 2 cups of flour and beat to make a smooth, soft sponge. Add peppers, pimentos, cayenne pepper, salt and stir. Continue to add flour, one cup at a time, untill a stiff dough forms. Turn out onto a floured work surface and knead about 10 times. Have a large bowl greased and put the dough into it, turn over to grease all sides of the dough. Cover with plastic wrap and a towel. Let it rise until it has doubled

in size, about 2 hours.

Turn out onto a floured work surface again, and knead about 20 times. Divide and form into loaves and put into greased bread tins with the seam down. Bake in 350 degree oven for 35 minutes or until golden brown (or until it sounds hollow when you tap it). Butter the tops when removed from the bread tins and cover with a towel until cool.

Langos

40 dkg flour

3 dkg yeast

2 cooked potatoes

1 tablespoon oil

1/2 dkg salt

lukewarm milk

heat deep frying oil

In a medium size bowl add 1 deciliter (approximately one half cup) lukewarm milk, to 3 dekagrams of yeast and add a pinch of sugar, do not stir and let rise for 2–3 minutes in normal temperature room.

In a large bowl put the 40 dekagrams of flour. In the middle of the flour add leavened milk. Add the two, medium sized, cooked and mashed potatoes (do not add anything to the potatoes). Add one tablespoon of oil. Mix together with hands until ingredients are mixed, add room tempurature (homoginized) milk to mixture until softer texture reached.

Sprinkle flour on top of the mixture and prepare a clean white sheet of cloth and cover the bowl with the cloth for one hour. The mixture will expand to double the size.

In a wide and deep pan with a lid, heat deep frying oil to boiling point to prepare for deep frying.

Take risen dough and create round, palm sized thin pies.

Put flat dough pieces in the boiling oil. Mixture will expand greatly so only add one or two pieces at a time. The langos cook quickly so turn over after one side lightly browned. Remove from oil let sit on metal grill to cool.

You may add salt and garlic powder(or real garlic minced) or sourcream and/or grated cheese on top. All three are best.

Armenian Lavosh Bread

1 1/2 cup warm water

1 pkg active dry yeast

2 Tbl oil, preferably olive oil

3 1/2 to 4 1/2 bread flour (preferred) or all purpose flour

1 1/2 tsp salt

oil for greasing bowl

In a large bowl, sprinkle yeast over warm water to soften, stir to dissolve. Add oil, 3 1/2 cups flour, and salt. Mix until dough comes away from side of bowl. Knead, adding 1/4 cup flour at a time, if necessary. The dough will be stiff, though it will soften somewhat while kneading. Knead until dough is elastic, 8–10 minutes.

Transfer to oiled bowl and allow to rise until doubled. Punch down and devide into 10 pieces. Shape into rounds with your palms while cupping them over the dough. Coat with oil or butter and allow to rest 10 min.

On a floured surface, roll each ball into a circle 10–12 inches across and thin as possible. Cover and let rest 10 min.

Bake in a preheated 500F oven until flecked all over with brown spots. Oven tiles or a stone work best. If neither is available,

place 2 baking pans upside down in middle oven shelf and allow to preheat 15 mın. Drape each lavash over a dowel or rolling pin and roll off into oven. Prick large bubbles with fork.

Remove from oven with long handled spatula. It can be left to cool and used as a crisp bread, or if soft lavash is desired, stack one on top of another and cover with towels. When all are baked, sprinkle with a little water. and keep covered until cool.

Manaaeesh

(Lebanese thyme bread)

1 Tbsp (1 enveloppe) active dry yeast (or 1/2 oz compressed yeast)

1 tsp sugar

1 1/4 c lukewarm water

3 1/4 c all–purpose flour

1/2 tsp salt

6 Tbsp extra virgin olive oil

4 Tbsp zaatar

For the zaatar, you may substitute 2 heaped tsp dried thyme, 1 heaped tsp dried marjoram and 3 Tbsp sesame seeds.

Proof the yeast in a few tablespoons of the warm water, with the sugar mixed in.

Sift the flour and salt into a large bowl and make a well in the center. Add the yeast mixture and remaining water and knead until you have a firm dough. Transgfer to a floured work surface and continue to knead for 10–15 minutes or until smooth and elastic. During this time, knea in 1 tablespoon olive oil into the dough – this will make it softer.

Wash and dry the mixing bowl and grease with a little oil. Add the dough andand roll around in the bowl until well oiled. Cover with a clean cloth and leave in a warm place to rise for about 2 hours or until doubled in bulk.

Punch down the dough and knead for a few minutes. Divide into 10 portions and roll each between your palms until smooth and round. Flour a work surface. Flatten each round with a rolling pin until it is circular, even, and about 1/4 inch thick. Cover and leave in a warm place to rise for 20 more minutes.

Preheat the oven to 450F. Put 2 large oiled baking sheets in the oven to heat.

Brush the tops of the rounds with a little of the olive oil, Mix the remaining oil with the zaatar and spread the mixture over the surface of each round.

Slide the bread onto the hot baking sheets and bake for 8–10 minutes. Remove from the oven and place on wire racks to cool.

Galette Vieux Perouges

(Lemon sugar bread)

Serves 6–8

4 fl oz / 1/2 cup / 125 ml milk

1/2 oz / 15 g compressed yeast, or 1/4 oz / 7 g dry yeast

1 lb / 4 cups / 500 g flour

1 tsp salt

1 1/2 oz / 3 tbsp / 45 g sugar

3 eggs

4 oz / 1/2 cup / 125 g butter, creamed

2 1/2 oz / 1/3 cup / 75 g butter, softened

grated zest of 2 lemons

3 1/4 oz / 100 g granulated sugar

Scald the milk in a small pan and let cool until tepid. Crumble or sprinkle the yeast on top and leave until dissolved, about 5 minutes. Sift the flour onto a work surface with the salt and sugar and make a large well in the center. Add the eggs and yeast mixture and work lightly with your hand until mixed. Using a pastry scraper or spatula, gradually draw in the flour, working the mixture until it forms large crumbs. Press it into a ball, the dough should

be soft and slightly sticky, if necessary add more flour.

Flour the work surface and knead the dough until it is smooth and elastic, at least 5 minutes. Work in the creamed butter and continue kneading until the dough is smooth again, 2–3 minutes. Shape the dough into a ball, transfer it to an oiled bowl and leave to rise in a warm place until doubled in bulk, 1–1/2 hours.

Butter a baking sheet. Turn the dough on to a lightly floured surface and knead lightly to knock out the air. Roll it to the largest possible round that will fit the baking sheet, preferably 50 cm across. Transfer the dough round to the buttered baking sheet and with your knuckles, flatten the center slightly to form a 1 inch//2.5 cm border around the edge to contain the butter and sugar topping. Dot the top with butter. Mix the lemon zest with the sugar and sprinkle it on the dough. Leave the galette in a warm place to rise until light, 15–20 minutes. Heat the oven to 450 F//230 C.

Bake the galette in the heated oven until browned and the sufar has formed a crisp glaze on top, 15–20 minutes. Transfer it to a rack to cool. It is best served while still warm, but can be baked a few hours ahead and warmed for serving.

Lemon Bread

1 pkg. dry yeast

2 tablespoons sugar

3/4 cup lukewarm water

1/2 cup grated lemon rind

3 cups all purpose flour, sifted

1/2 teaspoon salt

1/4 cup lemon juice

1 1/2 teaspoons coarsely ground black pepper

2 tablespoons virgin olive oil

In a small bowl, combine the yeast, sugar, and warm water. Allow the yeast to activate and foam.

In a food processor, combine the flour, pepper and salt. Add the lemon rind and chop very fine. Add the yeast mixture and lemon juice and process until a ball forms, work just until the dough pulls away from the side of the bowl. Add the olive oil. Remove immediately to an oiled bowl, cover with a clean cloth, and allow to rise in a warm, draft free place until doubled, about 10 minutes. Punch down.

Place a baking stone on the lower rack of the oven and preheat oven to 400F. Form the dough into a long, thin ficelle. Allow to rise

1 1/4 times in volume, about 10 minutes. Place on the stone in the lower rack of the oven. Bake for 10 minutes; reduce the heat to 350F and continue to bake until golden, about 10 minutes. Remove to a rack to cool.

Sweet Rye Bread (Limpa)

1 pkg. active dry yeast

1/4 cup warm water

1/2 cup firmly packed brown sugar

1/3 cup molasses

1 tablespoon shortening

1 tablespoon salt

2 teaspoons caraway seed

1/2 teaspoon anise seed

1 1/2 cups hot water

1 cup flour

2 cups rye flour

3 to 3 1/2 cups flour

Soften yeast in warm water, 110 F. to 115 F. Let stand 5 to 10 minutes.

Meanwhile, put into a large bowl the brown sugar, molasses, shortening, salt, caraway, and anise. Pour hot water over ingredients in bowl and set aside until lukewarm.

When lukewarm, blend in 1 cup flour, beating until smooth. Stir softened yeast and add to flour mixture, beating well.

Add the rye flour and beat until very smooth. Then beat in enough remaining flour to make a soft dough. Turn dough onto a very lightly floured surface. Allow dough to rest 5 to 10 minutes. Knead. Form dough into a large ball and put into a greased, deep bowl. Turn to bring greased surface to top.

Cover with waxed paper and a towel and let stand in warm place (about 80 F.) until dough is doubled. Punch down with fist; pull edges in to center and turn dough completely over in bowl. Cover and let rise again until dough is nearly doubled. Punch down dough and turn out on a lightly floured surface.

Grease a baking sheet.

Divide dough into two portions and shape into balls. Cover and allow to rest 5 to 10 minutes. Remove to greased baking sheet. Cover and let rise until dough is doubled.

Bake at 375 deg. F. 25 to 30 minutes, or until lightly browned. Cool completely on cooling racks.

Light Malt Loaf

8 oz self–raising flour

1/2 level tsp salt

1/2 level tsp bicarbonate of soda

3 oz fruit (preferably sultanas)

1 egg

3 oz golden syrup

2 tbsp malt extract

Sieve all the dry ingredients. Melt the syrup and malt together (over a low heat). Beat the egg and mix all together. Put in greased loaf tin, bake approx. 40 minutes on gas 3–4, 160 – 180 C.

Malt Bread

1 oz fresh yeast or 1 tbsp dried yeast and 1 tsp caster sugar

1/4 pint tepid water

1 lb plain flour

1 tsp salt

4 tbsp malt extract

1 tbsp black treacle

1 oz butter or margarine

sugar and water to glaze (optional)

Blend yeast into water, adding sugar if using dried yeast. Mix flour and salt. Warm the malt, treacle and fat until just melted. Stir both sets of wet ingredients into the dry ingredients — they should form a soft, sticky dough (add more water if needed).

Knead on floured board until firm and elastic. Divide into two, shape into oblongs, roll up like Swiss roll and put into two prepared 1 lb loaf tins. Leave to rise until the dough fills the tins (this may take quite a while, anywhere up to 90 minutes).

Bake 30 – 40 minutes, 200 C, 400 F, gas mark 6. Glaze with sugar and water if liked.

Rewena Paraoa (Maori Bread)

2 C flour

3 medium slices potato

1 tsp sugar

Boil slices of potato with 1 cup of water until soft. Cool to lukewarm and mix in the flour and sugar to a paste. Cover and stand in a warm place until the mixture has fermented.

5 C flour

1 tsp salt

1 tsp baking soda

rewena (above)

Sift flour and salt into a bowl and make a well in the centre. Fill with rewena and sprinkle baking soda over the top. Combine and knead mixture for about 10 minutes, adding a little water if the mixture is too firm. Shape into loaves or place the mixture into greased loaf tins. Bake at 450F (230C) for 45–50 minutes.

Molasses Oatmeal Bread

6 cups flour

2 cups oats

1 t salt

2 packages yeast

1 cup water

1/2 cup milk

1/2 cup molasses

1/2 cup margarine

2 eggs

Combine in mixing bowl 4 1/2 cups flour, the oats, salt and yeast.

Combine water, milk, molasses, and margarine in a pan. Heat to 120–130 F. Let cool.

With mixer on medium, gradually add liquids to flour mixture. Beat 2 minutes.

Add eggs and 3/4 cup flour; beat 2 minutes. Stir in enough additoinal flour to make soft dough.

Turn out and knead 8–10 minutes. Place in greased bowl, turning to grease top. Cover and let rise for 1 hour.

Punch down and turn out onto lightly floured surface. Divide into 4 equal parts. Take 2 sections and role into 12" ropes, then twist then together, turn the ends under, and place in 8.5" x 4.5" x 2.5" loaf pan. Repeat for remaining bread.

Cover loaf pans and let rise 1 hour.

Bake at 400 for approx. 30min. Toothpick should come out clean. Put it out on a cooling rack until it's had the chance to dry out a bit.

Monkey Bread or Hungarian Coffee Cake

1/4 cup warm water

1 pkg. dry yeast

3/4 cup lukewarm milk

1/4 cup granulated sugar

1/2 cup butter, melted

1/4 tsp. salt

1 beaten egg

1/4 cup shortening, melted

3 1/2 – 4 cups flour

sugar and cinnamon to taste

Dissolve yeast in the warm water (should be about 105–115 degreesF), and let stand about 5 minutes. Stir in the warm milk (should be about the same temperature), sugar, and salt. Add the eggs and shortening, then stir in half the flour. Add more flour until it becomes too stiff to mix with the spoon. Turn out the dough on a well–floured surface and knead about 10 minutes, until dough is smooth and elastic, adding more flour as needed.

Place in a greased bowl, cover with a damp cloth, and let rise until doubled in size. Punch the dough down and let rise again until doubled.

Break off small pieces of dough, and roll into small walnut–sized balls. When all the dough has been formed into balls, (about 40–45) roll each in melted butter, and then in sugar–cinnamon mixture to coat. Place in a greased 9" bundt or tube cake pan, andlLet rise until double in bulk.

Bake in a 375 degree oven for 30–35 minutes, or until browned. Cool the pan on a rack 15 minutes, and then invert on a large plate, and remove the pan. Serve warm.

Movarian Lovefeast Buns

Makes about 30 buns

2 packages yeast

1/2 cup warm water

1 cup sugar

1/2 cup unsalted butter, softened

1 cup hot, dry mashed potatoes, unseasoned

1/2 cup milk, scalded and cooled

2 eggs, lightly beaten

1/4 teaspoon nutmeg

2 tablespoons orange rind

2 tablespoons lemon rind

2 tablespoons orange juice

1 tablespoon fresh lemon juice

1/2 teaspoon mace

1–1/2 pounds flour

Mix together the yeast and water. Let sit for 5 minutes.

Cream together sugar and butter. Add and mix in well the potatoes,

milk, and eggs.

Add the dissolved yeast mixture.

Mix spices into the yeast mixture. Add in enough flour to make a soft dough.

Knead dough on well floured table. Form into ball and place in greased bowl. Cover with cloth and let rise in warm place until double in size (about 2 hours). Pinch down; let rise again 5–10 minutes. Flouring hands well (dough will be sticky), form dough into small (3 oz) balls. Place on cookie sheet. Slash tops with razor blade to release air. Cover and let rise again till double in size. Bake at 350 degrees until golden all over (about 15–20 minutes).

Sweet Muenster Bread

2 packages dry yeast

1/4 cup warm water

1 cup warm milk

1 1/2 tablespoons sugar

1 1/2 teaspoons salt

1/2 cup melted butter

3 to 4 cups flour

2 pounds, Sweet Muenster cheese, grated or ground

1 egg

3 tablespoons melted butter

Sprinkle yeast over the warm water, stirring with a fork until dissolved. Set aside. In a mixing bowl, combine the milk, sugar, salt, and melted butter. Blend well and add the yeast mixture. Beat in 2 cups of flour until mixture is smooth. Add sufficient flour to make a soft, workable dough. Turn out on a lightly floured board and knead until smooth and satiny, about 8 minutes. Round into a ball and place in a warm, greased bowl, turning to coat the top. Allow to double in bulk, about 1 hour. Punch the dough down and allow a second rising, about 30 minutes.

Meanwhile prepare the filling by combining cheese, egg and butter.

Spray a 10" cake pan with PAM. Punch the dough down, turn out on a floured board, cover, and let rest 10 to 15 minutes. Roll into a large circle 24 to 26" in diameter. If dough resists, cover and let rest again. Fold circle of dough in half and lay across half of the cake pan. Unfold the dough. Carefully lift and press dough to fit into the pan leaving a skirt of dough draped over the rim. Mound the cheese on the dough forming it higher in the center. Pick up the skirt of dough and begin to pleat in loose folds around the mounded cheese, lifting and rotating the pan as you progress. Gather the ends on top together and twist into a knob. Take both hands and encircle the bottom of the knob and give a firm twist. If any dough is torn, pinch together firmly.

Set loaf aside 15 minutes. Give the knob on more twist. Bake in a preheated 375F oven 1 hour, or until golden brown. If top becomes too brown, cover with foil the last 15 minutes. Let bread cool in cake tin on a wire rack. Do not attempt to slice until the cheese has congealed. Reheat if you wish to serve warm.This bread stems from middle Europe. It can be frozen, served warm, room temperature, or chilled. Do not substitute any other cheese.

Muffuletta Bread

1 cup warm water (110 F)

1 Tbsp sugar

1 pkg active dry yeast (about 1 Tbsp)

about 3 cups bread flour

1 1/2 tsp salt

2 Tbsp vegetable shortening

sesame seeds

In a 2-cup glass measuring cup, combine water and sugar. Stir in yeast. Let stand until foamy, 5 to 10 minutes. In a food processor fitted with the steel blade, combine 3 cups flour, salt, and shortening. Add yeast mixture. Process until dough forms a ball, about 5 seconds. Stop machine; check consistency of dough. It should be smooth and satiny. If dough is too dry, add more warm water, 1 Tbsp at a time, processing just until blended. If dough is too sticky, add more flour, 1 or 2 Tbsp at a time, processing just until blended. Process 20 seconds to knead.

Lightly oil a large bowl, swirling to coat bottom and sides. Place dough in oiled bowl; turn to coat all sides. Cover bowl with plastic wrap. Let rise in a warm, draft-free place until doubled in bulk, about 1 1/2 hours.

Lightly grease a baking sheet. When dough has doubled in bulk, punch down dough; turn out onto a lightly floured surface. Form dough into round loaf about 10 inches in diameter; place on greased baking sheet. Sprinkle top of loaf with sesame seeds; press seeds gently into surface of loaf. Cover very loosely with plastic wrap; let rise until almost doubled in bulk, 1 hour. Place rack in center of oven.

Preheat oven to 425 F. Remove plastic wrap. Bake loaf in center of preheated oven for 10 minutes. Reduce heat to 375 F; bake 25 minutes. The loaf is done when it sounds hollow when tapped on bottom.

Cool completely on a rack before slicing. Makes 1 loaf.

Whole Grain Mustard Pan Rolls

1 1/4 cups milk

3/4 stick (6 tablespoons) unsalted butter, cut into pieces

1/4 cup pure maple syrup

two 1/4–ounce packages active dry yeast (5 teaspoons)

6 cups all–purpose flour

1 tablespoon salt

1 large whole egg

1 large egg yolk

1/2 cup whole–grain or coarse–grained Dijon mustard

2 tablespoons unsalted butter, melted and cooled

1 tablespoon pure maple syrup

1 large egg, beaten lightly

1 teaspoon mustard seeds for sprinkling

In a saucepan heat milk, butter, and syrup just until warm (about 105F.) and butter begins to melt and remove pan from heat. Stir in yeast and let stand until foamy, about 5 minutes. In a bowl of a standing electric mixer (or a large bowl if kneading by hand) whisk together flour and salt. In a small bowl lightly beat together whole egg, yolk, and mustard. With dough hook stir milk mixture and egg mixture into flour mixture to form a sticky dough. With

dough hook knead dough 5 minutes, or until smooth and elastic (dough will be soft). (Alternatively, dough may be formed with a wooden spoon and kneaded on a floured surface with floured hands until smooth and elastic, 10 to 15 minutes.) Transfer dough to a lightly oiled large bowl and turn to coat with oil. Let dough rise, covered loosely, in a warm place 1 hour, or until doubled in bulk.

In a small bowl with a fork stir together butter, syrup, and egg. Grease a 13– by 9–inch roasting or baking pan. Punch down dough and divide into 20 pieces. Form each piece into a smooth ball and transfer to pan. Brush rolls with about half of glaze and let rise, covered loosely with plastic wrap, in a warm place about 1 hour, or until doubled in bulk. Preheat oven to 400F. Brush rolls with remaining glaze and sprinkle with seeds. Bake rolls in middle of oven 20 minutes, or until golden brown, and cool in pan on a rack 20 minutes. Rolls may be made 1 day ahead and kept, covered, in a cool dry place. (Alternatively, rolls may be made 2 weeks ahead and frozen in pan, wrapped well. Thaw rolls at room temperature.) Serve rolls warm or at room temperature.

Makes 20 rolls

Nisu

2 pkgs. active dry yeast

3/4 c. warm water

13 oz can undiluted evaporated milk, heated to 110 degrees F

1/2 to 1 cup sugar

2 teaspoons salt

1 teaspoon or more crushed cardamom seeds

4 eggs, beaten

1/2 cup softened butter

8 to 9 cups all purpose flour

egg mixed with milk for glaze

pearl sugar, sliced almonds or plain sugar for decoration

Dissolve the yeast in the warm water. Stir in the milk, sugar, salt, cardamom, eggs and enough flour to make a batter (about 2 cups). beat until dough is smooth and elastic. Add about 3 cups of flour and beat well. Dough should be smooth and glossy in appearance. Add remaining flour 1 cup at a time until dough is stiff. Add the butter; beat until dough looks glossy again. Turn out onto floured board, cover with inverted mixing bowl. Let rest for 15 minutes. Knead until smooth and satiny. Place in a lightly greased bowl, turn dough to grease top, cover lightly and let rise in warm place (about 85 degrees F) until doubled.

Punch down; let rise again. Turn out onto a lightly floured board, divide into 3 parts, and divide each part into three. Shape each piece of dough into a strip 16 inches long by rolling between palms and board. Braid 3 strips together into a straight loaf and pinch the ends together and tuck under. Repeat for second and third loaves. Place on lightly greased baking sheets. Let rise until puffy (1/2 to 1 hour). Glaze loaves with a mixture of beaten egg and milk. Sprinkle with pearl sugar, crushed loaf sugar (sugar cubes) and or sliced almonds. Bake at 400 degrees for 25–30 minutes. Do not overbake or loaves will be dry. Makes 3 loaves.

Poppy Seed Roll (or Nut Roll)

[A Czechoslovakian Strudel Recipe]

3 cups all purpose flour

1 cake compressed yeast

1/2 cup sugar

1 teaspoon salt

3/4 cup whole milk, scalded

1/2 cup butter or margarine

1/4 cup warm water

2 eggs, beaten

2 1/2 cups flour

Place flour in a large bowl. Crumble yeast and add to flour. Add sugar and salt. Scald milk and cool. While milk is cooling, add butter or margarine to milk to soften. When milk is lukewarm, add warm water to it, and add to dry ingredients. Mix all well.

Add eggs to milk and flour mixture. Add 2 1/2 cups more flour, first with spoon, then with hand. When dough begins to leave sides of bowl, turn it onto a lightly floured board and knead.

Allow dough to rise for 1 1/2 hours in a lightly greased bowl, turning once to bring greased side up. Leave it in a warm spot

and cover with a damp cloth. Punch dough down after 1 1/2 hours, pull edges into center and turn over in the bowl. Allow dough to rise for 30 minutes more.

Divide dough into four equal parts. Work on each part separately, keeping dough covered. Roll dough into thin rectangular shape (No flour should be required to roll out, since dough should handle easily).

Roll into 9 x 12 inch rectangle. Spread with soft butter. Spread one cup of filling on top and roll rectangle. Spread with soft butter. Spread one cup of filling on top and roll as for jelly roll. Bake for about 30 minutes at 350 on lightly greased foil placed on a cookie sheet. The four rolls should fit on the cookie sheet.

Filling

To make the nut filling, use 1 pound ground walnuts mixed with 1 cup sugar. For altenate filling use 1 pound poppy seeds & sweeten to taste with honey. With Solo brand poppy seeds, just add a little hot water so its spreadable.

Variations: Substitute honey for sugar; add cinamon and raisins to fillings.

Poppyseed and Honey Filling (Cooked)

2 cups poppyseed

1 cup water or milk

1/2 cup honey

1/4 cup sugar

1/8 teaspoon salt

2 eggs (optional)

Combine poppyseed (large seeds should be scalded, drained and pounded or put through food chopper, using fine blade), liquid, honey, sugar and salt in a saucepan. Cook over moderate heat till thick, stirring to prevent scorching.

Let cool before adding eggs, beating in thoroughly. If the addition of eggs thins out filling too much, return to heat and stir while cooking 1 to 2 minutes.

Variation 1: Add 1/4 cup finely chopped almonds or other nuts.

Variation 2: Add nuts and 1/4 cup currants or seedless raisins.

Variation 3: Add 1 tablespoon lemon juice and 1/2 teaspoon grated

lemon rind.

Yorkshire Oatcakes

1 lb fine oatmeal

1/2 oz fresh yeast

1 t salt (scant)

lukewarm Water

Put the oatmeal and salt in a bowl. Cream the yeast with a teacupful of water, and leave it to rise to a creamy froth. Mix into the oatmeal and add more water until the batter is like a thick cream. A ladleful is thrown onto the heated griddle or bakestone, in a narrow strip. It immediately puffs up with steam, which makes it smooth underneath and rough on top. "When baked it is damp and flexible, and is hung on the wooden clothes rail before the fire" (if you have one!) "to dry, or on lines across the kitchen ceiling. It must be crisped quickly immediately before it is to be eaten." The flavour is slightly bitter and very appetising. "It can be used for soups, fish, fowl, cheese, butter, or any kind of meat in place of any other kind of bread or biscuit."

(Lacking lines in the kitchen, you might try hanging the cakes over a broomstick handle in front of a radiator or open fire, or just toasting them under the broiler. When we had an Aga, in the kitchen of the last house we rented, we used the "towel-drying rail" in front of the ovens for this kind of thing, as well as for drying

pasta: it worked very well.)

Whole Wheat/Oatmeal Bread

Makes 2 loaves

1 1/2 cups milk

1 1/2 cup swater

1/4 cup mild honey

3 Tbsp. safflower or corn oil

2 pkg. active dry yeast

3 cups whole wheat flour

2 cups unbleached white flour

1/2 cup soy flour

1 Tbsp. salt

2 cups rolled oats

1/2 cup wheat germ

Scald milk and water, remove from heat and stir in honey and oil. Transfer to a large mixing bowl and cool to lukewarm. Add yeast and stir to dissolve. Stir in 1 cup whole wheat flour, 1 cup white flour, soy flour, and salt. Gradually add remaining whole wheat and white flours, oats and wheat germ.

Turn out onto lightly floured board and knead 10 minutes, working in up to 3/4 cup additional white flour to make a firm dough. Let the dough rise about 50 minutes, or until doubled. Punch down,

divide in half, and form 2 loaves. Place in buttered loaf pans and let rise 40 to 45 minutes or until doubled. Bake in 375 degree oven for 35 minutes or until bread tests done. Cool and store.

No–Knead Oatmeal Bread

Makes 2 loaves

2 packages active dry yeast

1 1/2 cups boiling water

1 c quick–cooking rolled oats

1/2 c light molasses

1/3 c shortening

1 T salt

6 1/4 c sifted all–purpose flour

2 slightly beaten eggs

Heat oven to 375 degrees F.

Soften the yeast in 1/2 c warm water (110 deg). In large bowl, combine the 1 1/2 cups boiling water, the rolled oats, molasses, shortening, and salt, cool to lukewarm. Stir in 2 cups of the flour. Add eggs, beat well. Stir in softened yeast, beat well.

Add remaining flour, 2 cups at at time. Mix vigorously after each addition, to make moderately stiff dough. Beat vigorously till smooth, about 10 minutes. Grease top lightly. Cover tightly, place in refrigerator at least 2 hours or overnight.

Turn out on well–floured surface, shape in 2 loaves. Place in greased 8.5"x4.5"x2.5" loaf dishes. Cover and let rise in warm place until doubled in size (about 2 hours). Bake in 375 deg. F oven for about 40 minutes. If crust browns too quickly, cover with foil for last half of baking. Makes 2 loaves.

Oatmeal Bread

3 1/2 cups water

1/2 cup honey

5 1/2 cups white flour

4 packages yeast

4 eggs

1/2 cup wheat germ

4 1/2 cups wheat flour

1/2 cup margarine

4 cups rolled oats

2 tablespoons salt

1/2 cup cornmeal

Heat water, margarine, and honey to 120f (48c). Add white flour, oats, yeast, salt, and eggs. Beat in mixer for 3 minutes. Add remaining ingredients, beat at higher speed 3–4 minutes until stiff dough. Knead on floured board til smooth and not sticky. Place in greased bowl, turn over, cover, and let rise 45 minutes til doubled.

Punch down, cut into even portions, roll out evenly to 3/8" thickness. Roll like a jelly roll, pinch down ends, fold ends under, and place in greased pans. Cover and let rise 1 hour til doubled. Bake at 375f for 40 minutes, cool on wire racks, serve. Makes 4 large loaves.

Oatmeal Bread

2 cup boiling water

2 cup rolled oats

1 tbsp butter

1 tbsp yeast (scant)

1/2 cup lukewarm water

1/2 cup brown sugar

4 cup unbleached white flour

1 tsp salt

Pour boiling water over oats and butter and stir until the butter has melted. Set aside to cool.

Dissolve yeast in lukewarm water with just a pinch of sugar. Let stand for 5 minutes, or until yeast foams. Stir yeast into cooled oats, add rest of sugar and 1 cup of flour. Stir until well mixed, then cover and let rise in a warm place until it bubbles.

Add salt and the rest of the flour, mix well. Knead until the dough is elastic. (The dough is tremendously sticky, but try not to add extra flour if you can avoid it.) Once kneaded, put the dough back into the large bowl, cover, let rise until double.

Preheat oven to 350 deg F. Punch dough down, shape into two loaf

pans, cover, and let rise until almost double. Bake for about 40 minutes, or until golden. Loaves are done when they sound hollow when tapped on the bottom. Cool on racks before slicing.

Oatmeal Bread

1/2 stick (1/4 cup) unsalted butter, softened

1/2 cup firmly packed dark brown sugar

1 3/4 cups old–fashioned rolled oats

2 1/2 cups hot water

1/2 oz (5 teaspoons) active dry yeast

5 to 6 cups unbleached all–purpose flour

1/2 teaspoon salt

1 egg, beaten lightly, for brushing dough

In a large bowl combine butter, sugar, and 1 1/2 cups oats. Stir in hot water and let mixture stand until lukewarm. Sprinkle yeast over mixture and let stand until foamy, about 5 minutes. Stir in 5 cups flour and salt, stirring until mixture forms a dough, and turn dough out onto a floured surface. Knead dough 10 minutes, adding as much remaining 1 cup flour as necessary to form a smooth and elastic dough, and let rest, covered with an inverted bowl, 15 minutes.

Lightly oil 2 loaf pans, 9 by 5 by 3 inches. Form dough into 2 loaves and transfer to pans. Brush surface of dough with egg and sprinkle with remaining 1/4 cup oats. Let dough rise in a warm place until doubled in bulk, about 1 hour. Preheat oven to 3750F.

Bake bread in middle of oven 45 to 50 minutes, or until browned and bottoms sound hollow when tapped. Turn bread out onto racks to cool completely.

Makes 2 loaves

Oatmeal Bread

1 cup rolled oats

1/2 cup molasses

1/3 cup vegetable oil

1 teaspoon salt

1 1/2 cups boiling water

2 tablespoons yeast

1/2 cup warm water

1 cup whole grain, wheat flour

5 cups bread flour or more

2 eggs

Combine oats, molasses, oil, salt and boiling water. Let cool to about 105 degrees F. Proof the yeast. Add to oat mixture and stir well. Add whole wheat flour, 2 cups white flour and eggs. Beat well. Stir in enough of remaining flour to make a soft dough. Turn dough out to a floured counter and knead for about 10 minutes. Place in well greased tupperware bowl with a lid on it. Put in fridge and leave overnight. Punch down and form into loaves and let rise until doubled. Bake at 375 degrees F (190 degrees C). Makes 3 large loaves and 4 mini loaves.

Puccia (Olive Studded Rolls)

Yield: 12 lg. rolls

1 1/4 ts dried yeast

1/3 cup warm water

3 cup water at room temperature

1 cup biga pugliese

5 1/2 cup unbleached all–purpose flour

1 cup whole–wheat flour

1 tb salt

4 1/3 oz small, meaty black olives in water or brine, pitted

cornmeal

Stir the yeast into the warm water in a large bowl or heavy mixer. Let proof for 10 minutes. Add the remaining water and the biga and mix until well blended. Add the flours and mix until the dough comes together, 1 to 2 minutes, although it will not come away from the sides of the bowl. With very wet hands, knead until the dough is very silky, soft & elastic. Knead on a lightly floured board to eliminate the stickiness. Knead in the olives by hand to ensure that they remain whole. Place dough in a lightly oiled bowl and let rise, covered, until tripled, 3 to 4 hours.

Pour the wet dough out of the bowl onto a floured work surface.

Do not punch it down. Flour the top and divide into 12 pieces (or 16 if you want smaller rolls). Have a bowl of water handy to keep your hands very wet. Flatten each piece and roll it up lengthwise. Pat them flat, turn the dough 90 degrees and roll them up again. Shape each piece into a ball. Set on a floured baking sheet. Toss a hailstorm of flour over the tops and cover with a heavy cloth. Leave until doubled, 1 to 1 1/2 hours. Preheat the oven to 425F. Bake the rolls until they are crusty and golden, about 25 to 30 minutes.

VARIATIONS: Puccia di Grano Duro. Substitute 7 1/2 cup durum flour for the flours above. Knead the dough for an extra two minutes.

Puccia di Uva Passa. Use raisins, softened in water for 30 minutes, in place of the olives.

Pizzi. Add 1/4 ts to 3/8 ts hot pepper flakes to the vegetables of Cucuzzara (see recipe) and folding them into the dough in place of the olives.

Onion Loaf Bread

5 to 6 c plain flour (includes 1 to 1–1/4 c wheat flour)

2 packages yeast

2/3 c warm water (105–115 degrees)

1 c warm milk (105–115 degrees)

1/2 c sugar

1–1/2 t salt

1/4 c softened margarine or shortening

2 eggs

1/2 c grated cheddar cheese

1/4 c minced onion

Cooking oil

Spoon or pour flour into dry measuring cup. Level off and pour onto wax paper. Do not sift. Sprinkle yeast into 2/3 c warm water in large warm bowl. Stir until dissolved. Add warm milk, sugar, salt, margarine and eggs. Stir in onion and cheese. Stir in 3 cups flour. Beat vigorously with wooden spoon until smooth (150 strokes). Scrape sides of bowl. Add remaining flour, gradually. Use enough flour to make a soft dough, which leaves the side of the bowl, adding more if necessary.

Turn onto a floured board. Roll into a ball. Knead for 5 to 10 minutes until dough is smooth and elastic and no longer sticky.

Cover with plastic wrap and then a towel. Let rest for 20 minutes on board. Punch down. Divide into 2 or 4 loaves, as desired. Place in greased baking pans. Brush surface with cooking oil. Loosely cover with plastic wrap. Let rise 2 hours in a warm place. Puncture any air bubble with greased toothpick before baking.

Bake at 375 degrees for 20 to 25 minutes (or until done).

Remove from pans and cool on racks.

Onion Rye Bread

2 1/4 teaspoons yeast

1 1/2 teaspoons sugar

1/2 cup water

3 cups bread flour

2 teaspoons salt

1 cup rye flour

3/4 cup milk

1 egg

2 tablspoons butter

1 tablespoon Dijon mustard

3/4 cup onion, chopped

1 tablespoon caraway seeds

1 tablespoon sesame seeds

1 egg

1 tb water

Dissolve the yeast and sugar in the warm water. In mixer, combine 1 cup bread flour, 1/2 cup rye flour, milk, egg, butter, Dijon mustard, onion, caraway, and sesame seeds. Add yeast mixture after proofing.

Beat in the rest of the rye and any of the remaining flour necessary

to make a soft but firm dough. It will be slightly sticky. Place in oiled bowl and rise until double.

Punch down and shape into an oval. Place on a greased baking sheet and let double.

Glaze: Combine egg and 1 tablespoon water.

Preheat oven to 350F. Brush the loaf with the egg glaze.

Bake for 45 to 50 minutes.

Frosted Orange Rolls

2 packages dry yeast

1/2 cup water

1/2 cup scalded and cooled milk

1/2 cup sugar

1 teaspoon salt

2 eggs

1/2 cup shortening, butter or margarine

4 1/2 to 5 cups flour

3 tablespoons butter or margarine, softened

1 tablespoon orange zest, grated

2 tablespoons orange juice

1 1/2 cups powdered sugar

Make yeast dough according to type of yeast dough using. After first rising, roll out into 12 x 7–inch rectangle. Beat together filling and frosting ingredients. Spread 1/2 of filling and frosting over dough. Roll up and cut into 12 slices. Place in greased 9–inch round cake pan. Let rise until doubled. Bake at 375 degrees F for 25 to 30 minutes. While warm frost with remaining frosting. Makes 1 dozen orange rolls.

Orange Bread

3 1/2 cups high gluten bread flour

1/2 cake yeast or one packet of dried yeast

1 1/2 cups orange juice and pulp (Fresh Squeezed)

1/2 cup diced, candied orange peel

1 teaspoon of salt

Using about four medium sized oranges, squeeze them and add the pulp until you have 1 1/2 cups of juice and pulp. Add the yeast to this and allow to dissolve and start to work. You may need more or less oranges.

In a large bowl, place the 3 1/2 cups of flour and add the orange peel and salt. Stir the ingredients together.

Add the orange juice and stir until you have a cohesive mass. Knead for ten minutes and allow to rest for five. Knead again for ten minutes and let rest for five. Finally knead for five minutes and then coat the dough ball with oil and allow to double – depending on temperature and yeast this can take between one and five hours.

Punch down the bread and allow to double again. Finally shape into a loaf and allow to expand for one hour. Place in an oven at 400F for fifty minutes.

Eat with orange marmalade.

Pagach (Ukrainian Potato bread)

2 1/2 cups flour

1 cup warm water

1 pkg yeast

1/2 teaspoon salt

1 lg onion peeled and sliced

1 med head cabbage, shredded

1/2 cup oil

salt

pepper

Dissolve yeast in the water. add salt and 2 1/2 cups flour and knead smooth and elastic, adding more flour as needed. Place dough on countertop, cover with stainless steel bowl. Allow to rise double in bulk.

Saute onion in oil until soft. add shredded cabbage and salt and pepper and cover and cook until cabbage is tender and soft. Drain off any excess oil. Punch down dough and divide into 2 parts.

Roll out dough into an 18 x 12 inch rectangle. Place cooled filling on one side of rectangle, leaving a 2 inch margin from the edges. Fold the other half of dough over the filling so you have a turnover,

9 x 12 inches. Pat the top of the dough down lightly on the filling.

Carefully pinch edges together. Brush oil over the top of the dough and sprinkle with salt or garlic salt. Place on greased baking sheet. let rise double. Bake 400 for 30 minutes or golden.

Pan de Sal

6 c flour

1/3 c sugar

1 1/2 tsp salt

1/4 c oil

2 tsp active dry yeast

2 c water

1 tsp sugar

Dissolve 2 tsp active dry yeast into 2 c lukewarm water. Add 1 tsp sugar to proof the yeast. Set aside.

Combine the rest of the sugar and the oil and mix until the sugar is incorporated into the oil. Sift together 1 cup of the flour and the salt into the sugar/oil mixture. Mix well. Add the proofed yeast to the mix and stir. Add the rest of the flour gradually until the dough pulls away from the sides of the bowl. Put dough on a lightly floured board and let rest for around 10 minutes.

Knead the dough until the dough is smooth and elastic. Roll the dough into a ball and place it into an oiled bowl. Turn the dough around so that the top gets oiled. Cover with either a damp towel or plastic wrap and let sit in a warm place for around an hour or until the dough is doubled in bulk, whichever is first. If you

press your fingers into the top of the dough and the indentations stay, then you know the dough has risen enough.

Punch the dough down and then pick up the edges. Remove the dough and place it on a lightly floured board. Cut the dough into 4 equal pieces. Roll each piece into a log such that the thickness is around 1/2 inch around. Let the dough rest for around 10 minutes. Then with a sharp knife, cut the logs into equal pieces, again the size doesn't matter but if you like bigger pan de sal, cut bigger (around 1/2 inch in length) pieces, if you like it smaller, then cut it smaller. Place on a lightly greased baking sheet, cut side down. Press on the top a bit and then you'll recognise the pan de sal shape. Let rise for around 30 minutes or until double in bulk.

During the last 20 minutes of rising, pre-heat the oven to 475F. When the pan de sal has finished rising, decrease the heat to 375 deg F. and put the baking sheets into the oven. Let bake for around 20 minutes or until the pan de sal is golden brown in colour.

Panettone

3 packages active dry yeast

3/4 cup (175 ml) tepid water

1 3/4 cups (425 ml) sugar

3/4 cup (175 ml) milk

10 tablspoons (150 ml) unsalted butter

2 1/2 teaspoons (12 ml) salt

2 tablespoons (30 ml) grated lemon peel

4 teaspoons (20 ml) vanilla extract

8 cups (2 liters) flour

5 eggs, plus 1 egg, separated

2/3 cup (150 ml) golden raisins, soaked in warm water and squeezed dry)

1/2 cup (125 ml) candied citron

1 teaspoon (5 ml) sugar mixed with 1 teaspoon (5 ml) water

Mix the yeast with the tepid water in a quart jar along with 2 tablespoons (30 ml) of the sugar. Let the mixture stand in a warm place for 10 minutes, or until it has nearly tripled its original bulk.

Scald the milk; add 8 tablespoons (120 ml) of the butter and stir until the butter has melted, then add the salt and the rest of the sugar. Transfer the milk–butter mixture to a large bowl. Stir in the lemon peel and the vanilla extract and let the mixture cool.

With a mixer or dough hook, beat in 2 cups (1/2 liter) of the flour. Beat in the yeast mixture. Beat in another 2 cups flour, the five whole eggs, one by one, and the white of the sixth egg. Beat until smooth.

If you are not using a dough hook, put aside the mixer and begin working the mixture with a wooden spoon, Add 3 more cups (3/4 liter) of the flour and mix until the resulting dough becomes unwieldy.

Scoop the dough out onto a floured work surface and add 1/2 cup (125 ml) of the flour. Knead with your hands, adding more flour until all the remaining flour is absorbed. The dough will now be soft, elastic, smooth, and still a bit sticky.

Place the dough in an oiled 3–qurt (3–liter) or larger bowl, and turn the dough until it is oiled all around. Cover the bowl with a dry dish towel, and place in a warm spot until it rises to nearly 3 times its original bulk — 3 to 4 hours.

When the dough has risen, punch it down and knead in the raisins and citron. Cut the dough into four equal parts.

Butter four casseroles or souffle dishes. Fix a collar of double–folded and buttered aluminum foil around the inside of each

dish. Put a piece of dough in each pan, mark a cross in the center of the dough with a sharp knife and put the pans back in the warm spot. Cover all four dishes with a dish towel. Let the dough rise until more than doubled in size –– a an hour or so.

Mix the yolk of the last egg wtih the sugar and water solution until smooth and brush the tops of the panettones wtih the mixture.

Bake in a preheated 400F (200C) oven for 10 minutes. Put 1/2 tablespoon (7 ml) of butter in the center of each cross, lower the heat to 375F (190C) and bake for 10 more minutes. Lower the heat to 350F (170C) and bake 30 minutes longer or until the panettones are crusty and golden brown on top and cake tester comes out clean.

Cool the cakes completely before removing from pans. Let stand for a day before cutting.

Panini Dolci

1 1/2 cups (225 grams) raisins

water to cover

3 1/2 teaspoons active dry yeast

1/2 c plus 2 tablespoons milk, warmed

1/2 cup (70 grams) unbleached all–purpose flour

3 1/4 cups (430 grams) unbleached all–purpose flour

1/2 c (100 grams) sugar

1 teaspoon (5 grams) salt

2 eggs

1 egg yolk

grated zest of 1/4 lemon

grated zest of 1/4 orange

1/4 teaspoon vanilla extract

1 stick (115 grams) unsalted butter, room temperature

1/4 c unbleached all–purpose flour for the raisins

Soak the raisins in cool water to cover at least 30 minutes; drain but reserve 1/4 cup of the water. Stir the yeast into the warm milk in a small bowl; let stand until creamy, about 10 minutes. Add the flour and reserved raisin water and stir until smooth. Cover with plastic wrap and let rise until doubled, 20 to 30 minutes.

Place the flour, sugar, salt, sponge, eggs, egg yolk, grated lemon & orange zests, and vanilla in a mixer bowl and mix with the paddle until blended. Add the butter and mix thoroughly. Change to dough hook and knead at medium speed until soft, springy, and smooth except for a few blisters, 3 to 4 minutes. (Or by hand, knead until soft, springy, and very smooth, 8 to 10 minutes).

Place the dough in a buttered bowl, cover with plastic wrap, and let rise until doubled, about 1 hour.

Pat the raisins dry and toss with 1/4 c. flour. Add the raisins to the dough in 1 or 2 additions by flattening the dough, patting the raisins over the surface, and rolling up the dough. Cut the dough into 16 to 18 pieces and roll each piece into a ball. Place the rolls on lightly buttered or parchment–lined baking sheets. Cover with a towel and let rise half their original volume, about 45 minutes.

Heat oven to 400 degrees F. Bake 18 minutes. The rolls should double in size and puff up into fat buns as they bake. Cool on racks.

Parmesan Bread

2 envelopes active dry yeast

1 1/4 cups lukewarm water (105F)

2/3 cups non fat dry milk

1 cup plus 1 tablespoon freshly grated parmesean cheese

1 large egg, lightly beaten

1 tablespoon olive oil

2 teaspoon sugar

1 1/2 teaspoon salt

1/2 teaspoon cayenne

3 to 4 cups all purpose flour

1 egg white, slightly beaten, for glaze

Dissolve the yeast in lukewarm water. Stir in the non fat dry milk (rest 5 minutes) add 1 cup cheese, whole egg, oil, sugar, salt, cayenne and 3 cups flour. Beat with wood spoon till it starts to pull away from bowl, and turn on a floured board adding flour if needed to form a good dough able to knead. Knead 5 minutes or so. Place in a well oiled bowl, cover with plastic wrap and let rise about 1 and 1/2 hour.

Punch down on floured board, divide in half, form in balls and place on oiled baking sheets. Cover and rest 30 to 45 minutes. Brush loaves with egg white and last tablespoon cheese and bake at

350 for 25 to 35 minutes or is well browned and hollow sounding when thumped. Cool on racks.

Makes 2 loaves.

Pepperoni, Herb and Cheese Ring

1 1/2 cake yeast

5 to 6 cups flour

2/3 cup milk

1/3 cup water

2 tablespoons yogurt

1 teaspoon sugar

1/2 lb butter

1 tablespoon salt

1 teaspoon oregano

1/4 lb pepperoni or salaminho

1/2 cup cheddar cheese, grated

1/2 cup parmesan cheese

1 egg

1 egg yolk

Melt butter. Cool. Warm milk water and sugar Dissolve yeast in milk, add butter. Beat egg add to yeast mixture. Beat. Add 3 1/2 cups flour, salt and oregano and knead in Kitchen Aid bowl.

Knead 10 minutes adding flour as needed until dough is smooth and satiny. Transfer dough to a greased bowl and turn it to coat with the oil. Cover with plastic and let rise in a warm place 40 to 50 minutes. Roll ou dough or open with hands into a rectangle, on a

slightly floured surface. Sprinkle with the cheeses and the diced pepperoni. Roll jellyroll fashion and then shape it into a ring, pinching ends together.(On a greased cookie sheet)

Let rise 50 minutes. Baste with egg yolk and sprinkle parmesan on top. Bake in a pre heated 400 F oven in the upper rack for 30 to 35 minutes.

Pepperoni Rolls

3 cups bread flour

2 tbsp olive oil

1 tsp salt

1 pkg dry yeast

1 tbsp sugar

water

6 oz stick pepperoni, cut into 18 sticks (cut in half horizontally, then cut each portion into 9 sticks lengthwise)

Mix the yeast and sugar in a cup measure. Add about 1/2 cup warm water and stir to mix. Let this sit until bubbly.

In the food processor bowl, place the flour, salt, and oil. Mix. With the motor running, pour in the yeast mixture, followed by enough cold water to make a dough that cleans the sides of the bowl. Whirl the dough ball about 30 times around the bowl, then let sit for 5 minutes.

Whirl the dough about 30 more times, adding a little more flour if the dough seems sticky. Take the dough out of the processor and knead until a smooth dough is obtained. Place in an oiled bowl covered with plastic wrap and let rise in a warm place until doubled in volume (about 1 hour).

Knead again lightly and divide into 9 equal portions. Flatten each portion and wrap it around 2 of the pepperoni sticks. Place on a greased cookie sheet (seam side down), lightly oil the tops, cover with plastic wrap, and let rise in a warm place until doubled in volume (should take 45 minutes – 1 hour).

Bake at 375 F for about 20 minutes, or until nicely browned. These are best warm, right out of the oven, but they do freeze and re–heat well too.

Pesto Baguettes

Yield: 40 servings

1 package dry yeast

1 tablespoon sugar

1 cup warm water (105 degrees to 115 degrees)

3 cups bread flour

2 tablespoons nonfat dry milk

1 tablespoon dried basil

1 tablespoon dried oregano

1 tablespoon freeze-dried chives

1 teaspoon garlic powder

1 teaspoon salt

Cooking spray

Dissolve yeast and sugar in warm water in a 2-cup glass measure, and let stand 5 minutes. Place flour and next 6 ingredients (flour through salt) in a food processor, and pulse 5 times. With processor on, slowly add yeast mixture through food chute, and process until dough forms a ball. Process dough 1 additional minute. (Dough will be sticky). Turn dough out onto a lightly floured surface, and knead lightly 4 to 5 times. Place dough in a large bowl coated with cooking spray, turning to coat top. Cover and let rise in a warm place (85 degrees), free from drafts, 1 hour and 15 minutes or

until doubled in bulk. Punch dough down; roll dough into a 15 x 10–inch rectangle on a lightly floured surface. Cut dough into 4 (15 x 2–1/2–inch) strips. Roll up each strip tightly, starting with long edge and pressing firmly to eliminate air pockets; pinch seam and ends to seal. Place rolls, seam sides down, on a large baking sheet coated with cooking spray. Cover and let rise 35 minutes or until doubled in bulk. 3. Preheat oven to 375 degrees. Uncover dough. Bake at 375 degrees for 15 minutes or until loaves sound hollow when tapped. Remove from pan, and let cool on a wire rack. Cut each loaf diagonally into 3/4–inch slices.

Yield: 4 baguettes, 10 servings per loaf (serving size: 1 slice).

Pide

(makes two large loaves)

4 teaspoons active dry yeast

1/2 teaspoon sugar

1/2 cup warm water

1/2 cup unbleached all–purpose flour

3 1/2 cups bread flour

1 teaspoon salt

3 tablespoons olive oil

1 cup plus 1 tablespoon lukewarm water

2 eggs, lightly beaten

Nigella seeds and/or sesame seeds

Dissolve the yeast and sugar in warm water and let stand in a warm place for 10 minutes, until frothy. Stir in the flour, cover with plastic wrap, and let rise 30 minutes.

To finish the dough, put the flour in a large bowl, made a well in the center, and put in the sponge, salt, olive oil, and lukewarm water. Gradually work in the flour to make a soft and sticky dough.

Knead the dough on a floured surface for 15 minutes. The dough will be very sticky at first, but as you knead, it will gradually cease to stick to your hands. You should have a damp and very springy dough that will offer no resistance to kneading.

Put the dough in a buttered bowl, cover with plastic wrap, and let rise 1 hour, until well swollen. You can refrigerate the dough at this point until you are ready to use it.

To shape the pide, divide the dough into 2 pieces and shape each into a ball. Cover with a towel and let rest 30 minutes. Preheat the oven to 550 degrees, and heat the quarry tiles 30 minutes before baking.

Flatten one piece of dough slightly. Wet your hands, press and enlarge the dough outward into a circle. Stretch out the circle, pressing hard, particularly with the sides of your hands. When the dough is stretched to a 10–inch circle, paint it generously with egg.

Using the sides of your hands, mark a border 2 inch wide all around the edge.

Dip your fingertip in egg; holding your hands above the circle, 4 fingertips pointing down, mark 4 horizontal rows of indentations parallel to each other with your fingertips, staying within the

border.

Rotate the circle halfway (180 degrees) and mark 4 rows of indentations parallel to each other and perpendicular to the previous rows. Let your fingertips go down deep, stopping short of piercing the dough.

Sprinkle a wooden paddle with some flour. Lift the pide, holding it at both ends, and stretch it into an oval shape while placing it over the paddle. How it should measure approximately 9 by 15 inches. Make sure it is well brushed with egg and sprinkle it with some nigella seeds or sesame seeds. Slide it gently onto the hot tiles and bake 6 to 8 minutes. As it comes out of the oven, keep it in the folds of a towel.

Repeat with the remaining dough. Pide will be at its best fresh from the oven, but can be reheated in foil if necessary.

Pissaladiere la Menagere

5 oz plain flour

1 1/2 oz butter

1 egg

1/2 oz yeast

salt

water

1 1/4 lb onions, thinly sliced

2 tomatoes, skinned and chopped

12 anchovy fillets

12 black olives, pitted

salt and pepper

olive oil

Cut butter into small pieces and rub it into flour. Add a good pinch of salt. Make a well in the centre, put in the egg and the yeast dissolved in about 2 tablespoons tepid water. Mix and knead until the dough comes away clean from the sides of the bowl. Shape into a ball, make a deep cross-cut on the top, put on a floured plate, cover with a floured cloth, and leave in a warm place to rise for 2 hours.

Heat 3 or 4 tablespoons of olive oil in a heavy fry-pan. Put in

the onions and cook them very gently, with a cover on the pan, until quite soft and a pale golden colour. Add the tomatoes and the seasonings (plus chopped garlic to taste, if desired) and continue cooking until the onions and tomatoes have amalgamated, and the moisture from the tomatoes has evaporated.

When the dough has risen, sprinkle it with flour and break it down again. Knead once more into a ball and place in the centre of an oiled 8–inch tart pan. Press the dough quickly but gently with your knuckles outwards to the edge of the pan and up the rim. Put in the filling. Make a criss–cross lattice pattern with the anchovy fillets, placing a halved olive in the centre of each opening in the lattice. Leave it to rise for 15 minutes, then bake in the centre of an oven preheated to 400 F for 20 minutes. Reduce heat to 350 F and bake for an additional 20 minutes.

Pistachio Bread

1 package aactive dry yeast

granulated sugar

1/4 cup warm water

1 cup warm milk

1/2 stick (1/4 cup) butter, softened

2 teaspoons salt

3 – 4 cups all–purpose flour

1/4 cup melted butter

1 cup shelled, salted pistachio nuts, coarsely chopped

1 egg, lightly beaten

Combine the yeast, 1 tablespoon sugar and water in a large mixing bowl, and allow to proof. Then add the milk, the softened butter, the salt, and 1/2 cup sugar to the yeast mixture. Add the flour, cup by cup, beating well after each addition. (This dough is easy to handle but will be a little sticky at this stage.) Turn out on a lightly floured board and knead for a good 10 minutes, or until smooth and elastic. Form into a ball, place in a buttered bowl, and turn to coat the surface with butter. Cover with plastic wrap and set in a warm, draft–free spot to double in bulk.

Punch the dough down and turn out on a floured board. Let rest for a few minutes, then roll into a rectangle about 18 x 12 inches.

Brush the surface with the melted butter and sprinkle with 1/3 cup additional sugar and the coarsely chopped pistachio nuts. Beginning with the long edge of the rectangle, roll up the dough like a jelly roll, pressing each seam as you do so. Join the ends of the roll and pinch together to form a ring.

Place the ring carefully on a buttered baking sheet. Slice two–thirds of the way down into the ring, at 3/4 inch intervals. Twist each slice to the right so that the interior of the slice is now facing upwards. Let the ring rise in a warm, draft–free place until almost doubled in size. Brush the entire surface with beaten egg, then bake in a preheated 375 degree oven for 30 – 35 minutes until nicely browned. Cool on a rack before serving.

Pita Bread

1 package active dry yeast, or equivalent

1 1/4 cup warm water

3 cups flour

2 tsp salt

Dissolve yeast in water. Stir in flour and salt. Knead on a floured surface until smooth (about 5 minutes). Divide into six balls and knead each until smooth and elastic. Flatten each to 1/4" thick and 4–5 inches in diameter. Cover with a damp towel and let rise for 45 minutes. Place upside down on a cookie sheet and bake at 500 degrees for 10–15 minutes, until light brown. These work well with whole–wheat flour too.

Pita Pocket Bread

3/4 to 1 cup warm water

1 package dry yeast

1 tablespoon sugar

2 3/4 cup flour

1 teaspoon salt

1 teaspoon oil

Combine 1/4 c water, yeast and sugar. Stir to dissolve yeast and let stand until bubbly, about 5 min. Fit porcessor w/ steel blade. Measure flour, salt and oil into work bowl. Process on/off to mix. Add yeast mixture to flour mixture. Process til blended, about 10 sec. Turn on processor and very slowly drizzle just enough remaining water through feed tube into flour mixture so dough forms a ball that cleans the sides of the bowl. Process until ball turns around bowl about 25 times. Turn off processor and let dough stand 1–2 minutes. Turn on processor and gradually drizzle in enough remaining water to make dough soft, smooth, and satiny but not sticky. Process until dough turns around bowl about 15 times.

Let dough stand, covered, in work bowl at until almost doubled, 45–60 min. Process on/off to punch down. Turn dough onto lightly floured surface. Divide dough into 8 equal parts. Shape each part into a ball. Roll out each part into circle 6 inches in diameter

and place on ungreased, floured cookie sheet. Cover loosely w/ plastic wrap and let stand in warm place until almost doubled, about 45 min. Heat oven to 500 degrees. Bake until lightly browned and puffy, 5–7 min. Remove from cookie sheet and place on paper toweling. Cool.

Pizza Bread For Sandwiches

7 cups bread flour, divided

3 tbsp. granulated sugar

1 tsp salt

1 pkg active dry yeast

4 heaping tbsp well–seasoned spaghetti sauce

2 1/4 cup tomato juice or V8

2 tbsp butter

Combine 3 cups flour, sugar, salt and yeast in large bowl. Combine spaghetti sauce, tomato juice and butter in small saucepan. Warm mixture to between 120 and 130 degrees. Add to flour mixture and beat with heavy wooden spoon or electric mixer about 3 minutes.

Gradually add remaining flour until mixture is rather firm, you will have added about 3 more cups flour. Remove to floured surface and knead, adding more flour (about 1 cup) until dough is supple and no longer sticky.

Generously butter large bowl and place dough in it, turning to coat all sides. Cover and allow to rise in warm, draft–free place until doubled, 1 to 2 hours.

Punch down dough and divide into 2 parts. Dough will be sticky.

Shape into two smooth balls, cover and let rest about 10 minutes.

Shape into loaves and place in 2 well–buttered 9 X 5 X 3–inch loaf pans. Again cover and let rise until doubled, 45 to 60 minutes.

Preheat oven to 375 degrees. Bale loaves in oven 10 minutes. Reduce heat to 350 degrees and bake 25 to 30 minutes. Bread should sound hollow when tapped with knuckles. Remove from pans and cool on wire racks.

Pockets of Cheese Bread

Yield: 2 loaves

1/2 c sun–dried tomatoes (not oil packed), chopped

15 oz can black beans, drained

1/2 c plain yogurt

2 ts cumin

1 ts oregano

1 ts dried parsley

1 garlic clove, minced

5 1/2 to 6 1/2 cups unbleached flour

2 tb sugar

1 tb salt

2 pkgs fast–acting dry yeast

1 c water

1/2 c canola oil

1 egg

4 oz can chopped green chilies, drained or 2 T finely chopped jalapenos

8 oz Monterey Jack cheese, cut into 1/2 inch cubes, about 2 cups

In food processor bowl with metal blade, finely chop tomatoes. Add beans, yogurt, cumin, oregano, parsley and garlic, process 10 to 15 seconds or until beans are mashed. Set aside.

Lightly spoon flour into measuring cup, level off. In large bowl, combine 1–1/2 cups flour, sugar, salt and yeast, mix well.

In small saucepan, heat water and oil until very warm (120 to 130 degrees). Add warm liquid and egg to flour mixture. Blend at low speed until moistened, beat 3 minutes at medium speed. Add bean mixture, beat until well mixed. By hand, stir in green chilies and an additional 3–1/2 to 4 cups flour to form a stiff dough.

On floured or cornmeal–coated surface, knead in 1/2 to 1 cup flour for about 5 minutes or until dough is smooth and elastic. Place dough in greased bowl, cover loosely with greased plastic wrap and cloth towel. Let rise in warm place (80 to 85 degrees) for 45 to 60 minutes or until light and doubled in size.

Grease two 8 or 9 inch round cake pans or one large cookie sheet. Punch down dough. Divide dough in half, shape each half into a 6 inch round loaf. Place in greased pans. Using a sharp knife, 1–1/2 inches from edge, cut deep ring around each loaf to the bottom. Cut another deep ring 1 inch from the first cut. Insert cheese cubes deep into cuts, pinch edges to completely seal. Cover, let rise in warm place 30 to 40 minutes or until light and almost doubled in size.

Heat oven to 375 degrees. Uncover dough. Bake for 35 to 45 minutes or until loaves are deep golden brown and sound hollow when lightly

tapped. Immediately remove from pans, cool on wire racks.

Porcupine Bread

1 package dry yeast

3 to 3 1/2 cups bread flour

1/2 cup rolled oats

1 teaspoon salt

2 tablespoons sugar

1 cup buttermilk

1/2 cup water

2 tablespoons oil

1/2 cup raisins

1/4 cup sunflower seeds

2 tablespoons sesame seeds

In large mixer bowl, combine 1 1/2 cups bread flour, rolled oats, yeast, sugar, and salt, mix well. Heat buttermilk, water, and oil until warm. Add to flour mixture. Blend at low speed until moistened, beat 3 minutes at medium speed. By hand, gradually stir in raisins, sunflower seeds, sesame seeds, and enough remaining flour to make a firm dough. Knead on floured surface until smooth and elastic, 5 to 8 minutes (dough may be slightly sticky). Place in greased bowl, turning to grease top. Cover, let rise in warm place until double, about 1 hour (30 minutes for rapid rise yeast).

Punch down dough. Form into loaf shape and place in a greased 9"

x 5" bread pan. Cover, let rise in warm place until double, about 1 hour (30 minutes for rapid rise yeast). Brush top of loaf with egg wash (1 egg blended with 1 tablespoon water). Sprinkle additional sunflower and sesame seeds on load. Bake at 375 F for 35 to 40 minutes until golden brown. Remove from pan, cool.

When using an automatic bread machine, place ingredients into pan in the order suggested by the machine's manual. The recommended temperature for the liquid ingredients is 80 F. When the machine begins "BAKE" lift the lid. Brush top of loaf with egg wash, sprinkle with additional sunflower and sesame seeds.

Portugese Corn Bread

1 1/2 cps cornmeal

1 1/2 teaspoons ground pepper

1 1/2 teasp salt

1 cup boiling water

1 pack yeast

1 teasp sugar

1/4 cup hot water

1 Tablespoon olive oil

2 Cups bread flour

Mix 1 cup cornmeal, pepper and salt in large bowl of electric mixer fitted with dough hook. Add boiling water and mix til smooth. Cool to 120 degrees about 20 minutes. Mix in yeast and sugar, then 1/4 cup hot water and oil. Mix in rest of corn meal and add 1 cup flour, mix five minutes. Let rise. Grease 9 inch pan with oil. Knead bread flour into dough about 5 minutes. Flatten in pan. Let rise again. Bake at 350 for 45 minutes.

Massa Sovada (Portuguese Sweetbread)

2 packages yeast (active dry or compressed)

1/4 cup water (warm for dry, lukewarm for compressed)

1 cup scalded milk

1 cup sugar

2 teaspoons cinnamon

1/2 cup butter or margarine

1/2 teaspoon of salt

5 1/2 to 6 cups all–purpose flour

4 eggs

Preheat oven to 350 degrees.

Dissolve yeast in warm water. Scald milk and add to sugar, butter and salt; stir until butter is melted. Mix cinnamon and flour. Add 1/2 the flour to the milk/sugar/butter/salt, and mix until smooth. Beat 3 eggs and add them and the yeast to the mixture.

Continue to add remaining flour to make soft dough. Remove it from the bowl and place on floured board. Knead until smooth and satiny (about 15 mins.). Shape into a ball and place in buttered bowl. Cover and let rise until double in size (2–1/2 to 3 hours).

Punch risen dough down and divide it in half. Place in two greased

pans (8 inches round). Let rise in warm place until double in size

(1–1/2 to 2 hours). Brush tops of dough with remaining egg (beaten).

Bake in 350 degree oven for 20–30 minutes or until golden brown.

Cool on wire racks.

Portuguese Sweet Bread

2 packages active dry yeast

1/2 cup warm water (105–115 degrees Farenheit)

1 cup milk

1/2 cup butter or margarine

2 teaspoons salt

6 eggs

1 1/2 cups sugar

8 to 9 cups all–purpose flour

Sprinkle yeast into water in large bowl. Scald milk, add butter and salt and cool to lukewarm. Meanwhile, beat eggs and sugar until light. Add milk mixture to eggs, then stir into yeast mixture. Gradually beat in 3 cups of flour with a wooden spoon. Stir in enough additional flour to make a soft dough that is workable and leaves the side of the bowl. Turn dough out onto a lightly floured board and knead for about 10 minutes, adding additional flour as necessary. Knead until dough is smooth and elastic. Put dough in lightly greased bowl, turn once to grease top. Cover and let rise in warm, draft–free place for 1 to 1 1/2 hours until doubled in bulk. Punch down and let rest for 10 minutes.

Divide dough into thirds, and shape each into a ball. Flatten each ball (with hands) to 8–9" in diameter. Press into 3 greased round

9" layer cake pans. Cover and let rise for about 1 hour until doubled. Put Baking Stone in oven. Preheat oven to 375 degrees F. Place pan on the stone (you'll only be able to fit one pan at a time) and bake for approximately 30 minutes, or until well browned. Brush with melted butter while still hot. Cool. Makes three round loaves.

Potato–Dill Bread

1 baking potatoes

14 oz (about 1 3/4 cups) cold water, 55 degrees F

9 oz (about 1 cup) white sourdough starter

3 milk powder

3/4 raw wheat germ

31 oz (about 8 1/4 cups) unbleached white bread flour

3 sea salt

4 finely chopped fresh dill

vegetable oil

Two–Day Bread – First Day

Preheat the oven to 400 degrees F. Bake the potatoes in the oven directly on a rack for 1 hour. Let them cool slightly. While they are still warm, peel the potatoes and force the pulp through a ricer or strainer. Measure out 10 ounces (about 1 cup) of pulp and place it in a work bowl. Put the pulp in the refrigerator until it is cold.

Place water, White Starter, milk powder, wheat germ, flour and potato pulp in the bowl of a mixer fitted with a dough hook. Mix on low speed for 4 minutes. The dough should feel soft and sticky. Can also be mixed by hand. Cover the dough with a proofing cloth

and allow it to rest in the bowl about 20 minutes.

Add salt and mix on medium speed for 8 more minutes. Add dill and mix on low speed until the herbs are incorporated and the dough reaches an internal temperature of 72 to 74 degrees F, 2 to 3 minutes, The dough will feel slightly sticky but firm and elastic.

Remove the dough from the mixing bowl,place it on a lightly floured work surface, and knead it for a few minutes by hand.

Clean the mixing bowl and lightly coat it with vegetable oil. Return the dough to the oiled bowl, cover it tightly with plastic wrap, and let it ferment in the refrigerator 9 to 14 hours.

Second Day ----------

Remove the dough from the refrigerator and take off the plastic wrap. The dough should feel softer and more relaxed and should have expanded by about half. If it hasn't grown enough, cover the dough with a cloth and set it out at room temperature until it does, 1 to 1 1/2 hours. Cut the dough with a dough cutter into three equal pieces. Slap each piece against the work surface a few times to deflate. Tuck under the edges of each piece, cover the dough with a cloth, and let it rest for 15 minutes.

Uncover the dough and round each piece into a boule. Then elongate

each boule by placing one hand on top of the other,palms down, in the center of the dough and simultaeously rolling and moulding the dough into a football shape, about 8 inches long. As the dough begins to stretch, gradually spread apart your hands and continue rolling with light, even pressure, moving your hands slowly all the way to the ends of the dough as it tapers.

If you are using proofing baskets, invert each oval, smooth side down, into a floured basket. Dust the surface of the dough with flour and cover each basket tightly with plastic wrap.

Place the baskets in the refrigerator and let the dough proof for 10 to 14 hours.

Preheat the oven to 500 degrees F atl east 1 hour before baking.

Remove the dough from the refrigerator. Let the dough continue proofing at room temperature until it reaches an internal tempreature of 60 to 62 degrees F., up to 1 hour.

Lightly dust the ovals with flour. Invert one to three loaves, spaced well apart onto a lightly floured baker's peel.

Holding a single–edged razor blade at a 45 degree angle, slash the top of the dough, making a gently arching cut just to one side of the centre of the dough. Begin the cut 1 inch away from one tip

of the dough: end 1 inch away from th opposite tip.

Open the oven door, spritz the oven heavily with water from a spray bottle, then quickly close the door. Open th eoven door again, slide the oval onto the baking tiles and quickly close the door. If you are loading each loaf seapartely, cut, spritz,and load the second and third ovals in the same manner.

Reduce the oven termpature to 450 degrees F. Spritz the oven two more times during the next 5 minutes. Rrefrain from opening the oven door for the next 20 minutes.

After 20 minutes, check the ovals and rotate them if necessary to ensure evn baking. Continue baking for 10 more minutes, for a total of 35 minutes.

Remove the loaves to a cooling rack. The cust should have a deep, rich brown colour and show plenty of good fermentation bubbles. The interior should be soft and chewy, with a good distribution of small and large holes and a distinct aroma of dill.

Potato Refrigerator Rolls

1 1/2 cups warm water

1 pkg active dry yeast

2/3 cup sugar

1 1/2 tsp salt

2/3 cup soft shortening

2 eggs

1 cup lukewarm mashed potatoes

7 to 7 1/2 cups flour

In bowl, dissolve yeast in water. Stir in sugar, salt, shortening, eggs and potatoes. Measure flour by dip–level–pour method or by sifting. Mix in flour with hand until dough is easy to handle. Turn onto lightly floured board. Knead until smooth and elastic. Place greased–side–up in greased bowl. Cover with damp cloth; place in refrigerator (will keep for about 5 days). About 2 hours before baking, shape dough into rolls, coffee cakes, etc. Cover and let rise until double, 1 1/2 to 2 hours. Heat oven to 400 degrees F. Bake 12 to 15 minutes. Makes 4 dozen medium rolls.

Potato Bread

2 cups warm potato water (water in which peeled potatoes have been boiled)

1 scant tbsp (or 1 packet) active dry yeast

3 tbsp sugar

1 tbsp salt

3 cups unbleached all purpose flour

2 tbsp. melted shortening, cooled until just warm

2 1/2 to 3 cups unbleached all–purpose flour

To soften yeast, in a large mixing bowl combine potato water and yeast. Allow yeast to proof. Stir in sugar, salt, and 3 cups flour. Beat well to develop gluten. Stir in shortening.

To make a soft dough, gradually add 2 1/2 to 3 cups flour.

Turn out on a floured surface and knead until smooth. Place in a greased bowl, turning dough once to grease the top. Cover and let rise until doubled in bulk, 1 to 1–1/2 hours. Knead dough down in bowl. Divide dough in half. Shape into balls and place in well–greased round pans. Cover and let rise until almost doubled, 45 to 60 minutes. Before baking, dust loaves lightly with flour. Bake at 400F for 35 to 40 minutes. Cool on wire racks. Makes 2

loaves.

Potato Bread

1 cup hot water

1/2 c hot mashed potatoes

1/3 c sugar

1 pkg dry yeast

1/3 c vegetable oil

1/4 c warm water

2 t salt

5 – 5 1/2 c flour

Add hot water to hot mashed potatoes. Stir sugar. When mixture cools to lukewarm (110 degrees), stir in yeast. Let this stand overnight in a loosely covered container.

The next day, pour the yeast into a large mixing bowl. Add vegetable oil, warm water, salt, and flour. Knead well. Let rise, covered, in a warm place, til double, about 2–3 hours.

Punch down the dough, knead a few times. If you want to add raisins or nuts, this is the time to do it. This dough makes excellent raisin–pecan bread or cinnamon rolls. Form into two loaves or 24 rolls, place in baking pans. Let rise until double, about 1 hour for rolls, 2 for loaves.

Bake at 350 30–35 minutes for loaves, 20–25 minutes for rolls.

Whole Wheat Potato Bread

8 cups whole wheat flour

1 tablespoon salt

4 tablespoons sugar, honey or molasses

4 tablespoons melted shortening or oil

2 tablespoons dry yeast, dissolved in 1/2 cup warm water

1 medium potato, boiled until mealy in 2 cups water

Mash or beat the cooked potato in the cooking water until smooth. Add 1 3/4 cups cold water to this mixture, and allow to cool to lukewarm. Add the yeast mixture and shortening.

Mix in half the flour, and make sure it's mixed throughly. Cover and allow to double in size. Add the salt and 3 more cups of flour, or enough to allow hand kneading. The mixture will be quite soft. Turn out on a board and knead until it's smooth and stretchy. Let the dough rest on a greased surface for 15 to 20 minutes. Knead again and shape loaves. If you use tin cans, fill them half full. Let rise till doubled, bake at 400 degrees for about 45 minutes.

For a quicker process, mix 1/2 cup of dehydrated potato flakes into the first 4 cups of flour and use a total of 3 3/4 cups of water in the recipe.

Potato Bread

Makes 3 loaves

3 1/2 cups milk

6 tablespoons sugar

6 tablespoons butter

2 teaspoons salt

1/2 cup mashed potatoes

2 pkgs dry yeast

1/2 cup water, lukewarm

3 cups whole wheat flour

7–8 cups white flour

Scald milk. Add sugar, butter, salt, and mashed potatoes. Cool to lukewarm.

Dissolve yeast in water. Add to milk mixture. Add whole wheat flour and one cup of white flour. Beat 2 minutes with mixer. Stir in more white flour until dough leaves sides of bowl (6–7 cups).

Turn onto lightly floured surface and knead lightly until dough forms a smooth ball. Place in greased bowl, turning once to grease top. Cover and let rise until doubled (1 1/2 – 2 hours). Punch down and let rise again until doubled. Turn onto floured surface

and divide into 3 equal parts. Cover and let rest 10 minutes.

Form 3 loaves and place in greased loaf pans which have been sprinkled with cornmeal. Bake at 350 degrees for 40–45 minutes. Remove to wire rack to cool.

Potica Dough

60 dag warmed, fine–grain dry wheat flour

6 dag fresh yeast

2.5—3 dl warm milk

10 dag softened butter

3 egg yolks

10 dag sugar

2 Tsp dark rum

grated peel of 1 lemon

pinch of salt

(1 dag = 10 g = 0.01 kg)

Sift the flour into a bowl (cover and set in a warm place if the flour has not been warmed previously). Crumb the yeast into a large cup, add 2 Tsp warm milk, 1 tsp sugar and mix; set the yeast into a warm place to rise (the mixture should rise to at least twice its original volume before usage).

Mix softened butter, sugar and egg–yolks and beat until the sugar is well dissolved and the mixture is frothy. Warm up the milk, mix in salt, lemon peel, rum and the butter mixture. Form the dough out of the warm flour, yeast and the milk mixture — the trick is not to pour in all the milk mixture immediately: use about 3/4 to

start with, then add more as the dough forms (the quantity of milk (in the above list of ingredients) is not quite fixed — it depends on the quality of the flour: with very fine–grain flour, very dry, use all 3 dl — you should use less with inferior quality flour). Beat the dough vigorously with a wooden spoon until the dough is smooth and separates easily from the spoon and the bowl. Cover the bowl with a cloth and set the dough in a warm place to rise — before continuing, the dough should rise to twice its size.

Some Fillings

Chocolate: mix 20 dag softened butter with 4 eggs and 20 dag sugar; beat the mixture until frothy; mix in 25 dag softened chocolate (or powdered) and 25 dag chopped almonds

Walnut: scald 30 dag ground walnuts with 0.125 litre boiling milk; mix in 2 Tsp dry bread–crumbs, 3 dag softened butter, 3 Tsp thick cream, 2 egg–yolks, 1/2 tsp ground cinnamon, 1/2 tsp ground cloves; beat 2 egg–whites until very stiff and fold into the mixture.

Hazelnut: same as walnut, only use ground walnuts instead of hazelnuts;

Tarragon: mix 10 dag softened butter with 3 egg–yolks and 10 dag sugar, beat vigorously until frothy; add 1/2 cup freshly chopped tarragon and 2.5 dl very thick cream (save another 1/2 cup chopped

tarragon to sprinkle on top of the spread mixture)

Raisins: soak 40 dag raisins or sultanas in dark rum for 2 hours; mix 10 dag softened butter with 15 dag sugar and 3 egg-yolks until frothy; mix in the drained raisins or sultanas, grated lemon peel, 3 Tsp dry bread-crumbs, 1 dl very thick cream; beat 3 egg-whites until very stiff and fold into mixture.

Poppy: cook 0.5 kg ground poppy seeds in 0.25 l milk (or cream) for 5—10 minutes; allow to cool, then mix in 3 egg-yolks, 2 Tsp honey, 15 dag sugar, 2 tsp vanilla-scented castor sugar; beat 3 egg-whites until very stiff and fold into mixture.

Potica is traditionally baked in a round, "toroidal" (i.e., with a raised hole in the middle) ceramic mold. But whatever you use, make sure the mold is a high one – potica is supposed to raise a lot. For good potica, the proportions of the height of the mold vs. its width should be at least 2:1.

Set the oven to 200 C. Roll out the dough to the thickness of your little finger (that's the traditional measure) and spread with chosen filling, within 5 cm of the "last" edge. Roll the potica gently, but make sure there are no air pockets left in the roll (for easy handling, roll out the dough on a dry linen cloth dusted with flour).

Grease the baking dish and dust with bread–crumbs; carefully transfer the potica into the dish, the covering ("last") edge should be at the bottom. Cover the dish with cloth and set in a warm place — potica should rise to twice its size before baking. Put potica in the warmed–up oven and bake for 1 hour; if the top starts to turn very dark brown, cover with paper.

Baked potica should be removed from the baking dish immediately (if you've greased and dusted the dish properly, you just need to turn it over onto an appropriate plate). Dust warm potica with vanilla–scented castor sugar — but do not cut until completely cooled (traditionally, potica was always baked a day before it was served).

Pulla

Finnish Coffee Bread

1 pkg yeast

1/4 c warm water (105–115 degrees F.)

1 1/3 c lukewarm milk

2 eggs

1/2 c sugar

1/2 t salt

4 1/2 c sifted flour, approx.

1 t powdered cardamom

1/3 c soft butter

1/4 c slivered almonds

Add yeast to warm water, stir until dissolved. Add lukewarm milk. Beat 1 egg and sugar together, add milk mixture, salt and some of the flour. Stir to mix. Add cardamom and enough flour to make a soft dough. Knead vigorously until thoroughly mixed. Add butter. Knead until dough no longer sticks to sides of bowl. Cover. Let rise in warm place, 85 degrees F. until doubled in size, about 45 minutes. Punch down. Divide into 3 equal parts, shape each into a long strand. Braid strands to form a loaf. Cover. Let rise again until doubled in size. Brush with slightly beaten egg. Sprinkle with almonds. Bake in moderate ovem, 350 degrees F.

about 30 minutes or until golden brown. Cool. Makes 1 braid.

Pumpkin Praline Rolls

1/2 cup raisins

2 Tbsp rum

1/4 oz. (2 pkg)active dry yeast

1/3 cup packed brown sugar

1/3 cup warm water (110 degrees F)

2 eggs

2 Tbsp vegetable oil

3/4 cup canned pumpkin or pumpkin puree

1–1/2 tsp salt

1–1/2 tsp grown cinnamon

3/4 tsp ground nutmeg

1/4 tsp ground ginger

2–3/4 to 3–1/4 cup bread or all–purpose flour

1/2 cup chopped toasted pecans

24 pecan halves

1/2 cup packed brown sugar

1/2 tsp ground cinnamon

2 Tbsp cold unsalted butter

1/2 cup finely chopped pecans.

In a small bowl, combine raisins and rum. Cover, set aside overnight

or 3 to 4 hours to soak. Or, microwave on HIGH for 30 to 60 seconds,

let stand 5 minutes. In large bowl of electric mixer, dissolve yeast and a pinch of the sugar in warm water. Let stand until foamy, 5 to 10 minutes. Add remaining brown sugar, eggs, oil, pumpkin, salt, and spices and 1–1/2 to 2 cups flour. Beat at medium speed with electric mixer 4 minutes or 400 vigorous strokes by hand. Stir in pecans, raisins and rum, and enough remaining flour to make a stiff batter. Cover bowl with a slightly damp towel, set in a warm place free from drafts. Let rise until double in bulk, about 1 hour. Grease 24 muffin cups, set aside. Prepare Praline Topping set aside.

Stir batter down. Spoon into prepared muffin cups, filling about half full. Smooth tops, sprinkle a heaping teaspoon of topping into each muffin cup. Press lightly into batter with the back of a spoon. Press a pecan half into top of each roll. Cover lightly with buttered waxed paper. Let rise until almost doubled in bulk, about 30 minutes.

Preheat over to 375 degrees F. Bake 15 to 20 minutes or until golden brown. Transfer from pans onto a rack. Cool 5 minutes before serving. Serve with Orange Cream. Makes 24 rolls.

Praline Topping: In a medium size bowl, combine brown sugar and cinnamon. Use a pastry cutter or 2 knives to cut in butter until mixture resembles coarse crumbs. Stir in pecans.

Orange Cream

6 oz cream cheese, softened

1 to 2 Tbsp powdered sugar

2 tsp grated orange zest

1 to 3 Tbsp orange juice

In a small bowl or electric mixer or food processor with metal blade, process cream cheese, powdered sugar, and orange zest until smooth. Add enough orange juice to create a smooth light spread. Cover and refrigerate. Let stand at room temperature 20 to 30 minutes before serving. Makes about 1 cup.

Dark Pumpernickel Bread

3 packages active dry yeast

1–3/4 cups warm water (105 to 115 degrees F)

1/2 cup dark molasses

2 Tbsp. vegetable oil

1 Tbsp. caraway seed

1 Tbsp. salt

2–1/2 cups dark rye flour

1 cup shreds of wheat bran cereal

1/4 cup cocoa

2 to 2–1/2 cups all–purpose flour

cornmeal

margarine or butter, softened

Dissolve yeast in warm water in large bowl. Stir in molasses, oil, caraway seed, salt, rye flour, cereal, and cocoa. Beat until smooth. Stir in enough all–purpose flour to make dough easy to handle.

Turn dough onto lightly floured surface. Cover, let rest 10 to 15 minutes. Knead until smooth, about 5 minutes. Place in greased bowl, turn greased side up. Cover, let rise in warm place until double, about 1 hour. (Dough is ready if indentation remains when touched.)

Grease cookie sheet, sprinkle with cornmeal. Punch down dough, divide into halves. Shape each half into a round, slightly flat loaf. Place loaves in opposite corners of cookie sheet. Brush tops lightly with margarine, let rise until double, 40 to 50 minutes. Heat oven to 375 degrees F. Bake until loaves sound hollow when tapped, 30 to 35 minutes. Cool on wire racks.

Pumpkin Rolls

4–1/2 to 4–3/4 cups all–purpose flour

1 pkg. active dry yeast

1–1/4 cups milk

2 tablespoons shortening

2 tablespoons sugar

1 egg

1 tsp. salt

2/3 cup canned pumpkin

3 tablespoons butter or margarine, melted

In a large mixer bowl, combine 2 cups flour and the yeast. In saucepan, heat milk, shortening, sugar, and salt just till warm, (115– 120), stirring constantly till shortening is almost melted. Add to dry mixture in mixing bowl.

Add egg and pumpkin. Beat 3 minutes at low speed of electric mixer, scraping sides of bowl constantly. Beat 3 minutes at high speed. Stir in enough of the remaining flour to make a soft dough. Turn out on lightly floured surface.

Knead until smooth and elastic, 5 to 8 minutes. Place in greased bowl, turning once to grease surface. Cover, let rise till double, 1 to 1–1/2 hours. Punch dough down. Cover, let rest 10 minutes.

Turn out on lightly floured surface.

Divide dough in thirds. Roll each third to 12–inch circle. Brush with some of the melted butter or margarine. Cut each in 12 pie–shaped wedges. Roll up wedges of dough starting at wide end of wedge. Place rolls, point side down, on greased baking sheet. Brush again with melted butter or margarine. Cover rolls with kitchen towel, let rolls rise in warm place till very light, about 45–60 minutes. Bake in 400f oven for 10 to 12 minutes or till golden brown.

Makes 3 dozen rolls.

Rice Flour Bread Gluten Free

Yield: 14 servings

2 ts sugar

1/2 c warm water

1 pk active dry yeast

1 1/4 c water

1/4 c vegetable shortening

1 c brown rice flour

2 c white rice flour

1/4 c sugar

4 ts xanthan gum or 1 tbsp dry pectin

2/3 c non-instant dry milk or 1/3 cup soy powder

1 1/2 ts salt

2 eggs

Dissolve 2 tsp sugar and 1/2 cup water in 2 cup bowl. Sprinkle on yeast. Set aside for 10 minutes or until froth nearly reaches top.

Combine water and shortening in saucepan. Heat until shortening melts. Cool to lukewarm.

Combine dry ingredients in mixer bowl. Add yeast mix to flours. Blend well. Add shortening mix. Blend well. Add eggs.

Knead for a few minutes. Let dough rise in a warm place until doubled, about an hour. Pour dough into greased, small bread pans 3/4 full or into cans for round breads. Let rise again.

Bake at 400 for 10 minutes. Place foil over breads and bake for 50 minutes. Remove from pans immediately, cool on rack.

Recipe may be doubled. Dough may be shaped for hot dog or hamburger buns after first rising. For herb bread, add 2 Tbsp fennel seeds or dried herbs of choice to dry flour.

Rice Bread

(wheat free dairy free egg free)

Makes 2 loaves

2 1/2 cups warm water

1 Tablespoon yeast

1 Tablespoon oil

1/2 teaspoon salt (optional)

1/2 cup sunflower seeds

1/4 cup rolled oats

1/4 cup soy flour

2 cups rice flour

1/2 cup millet flour

Let the yeast dissolve in a bowl with the water. Add all remaining ingredients and beat well. A wire whisk or hand egg beater works best. The batter will be soupy. Pour into well greased pans and let rise uncovered for 20 to 30 minutes.

Handle gently at all times or batter may collapse. Bake at 375 degrees F. for 1 hour. Let cool 3 to 5 minutes in the pans, then turn out onto a rack for further cooling.

Rolled Oat Bread

Makes 2 loaves

3 cups spring water, milk, soymilk or potato water

1 cup rolled oats

2 teaspoons sea salt

2 tablespoons sesame oil (I used the toasted chinese variety)

3/4 teaspoon active dry yeast (yes! Less than a teaspoon!)

6 cups of flour (regular or bread flour, white or whole wheat).

Boil 2 cups of water and pour it over the oats in a large bowl.

Add the salt and the oil and set aside until lukewarm.

Heat 1/4 cup of the water to lukewarm. Add the yeast and a teaspoon of flour and set in a warm spot to proof (10 – 15 minutes). Add the remaining 3/4 cup of water and about a cup of flour. Stir well and set covered in a draft free spot for about an hour, or until a sponge develops. Stir sponge into the cooled oat mixture. Gradually stir in enough of the flour to form a dough.

Turn dough out and knead until smooth and elastic, adding flour if necessary to keep the dough from sticking.

Form the dough into a ball and put it ina lightly greased bowl.

Cover and set aside somewhere warm for about 2 hours (in an oven with the light on is a good place).

Knead the dough, and return to the bowl for a second rise.

Shape the dough and place in two loaf–pans. Take a fork and stab the loaf repeatedly and evenly from one end to the other to let out potential air–bubbles. (I get three long rows of stabs per loaf) Let rise for an hour or until the dough is just risen up "roundly" over the sides of the pan. Slash the tops if you haven't poked fork–holes and bake at 350 F for 50 minutes until the loaves are lightly brown, have firm sides, and sound hollow when tapped. Cool thoroughly before storing or slicing. A little olive oil applied to the top of the loaf keeps the top crust soft.

Overnight Yeast Rolls

Yield: 3 Dozen

3 tb yeast

1 c warm water

1 c shortening

1 c sugar

1 ts salt

1 c hot water

2 lg eggs

6 c flour

Proof yeast in 2 cup measure and let stand 5 minutes.

Combine shortening, sugar, and salt in mixing bowl. Add boiling water and beat at medium speed with an electric mixer until smooth. Add eggs and yeast mixture, beating at low speed until blended. Gradually add flour and mix completely. Cover workbowl and chill for 8 hours.

Shape into 1 inch balls and place 3 balls in each greased muffing cup.

Cover and let rise for 45 minutes or double.

Bake at 400F for 12 minutes or until lightly browned.

Cinnamon Rolls

Divide chilled dough in half. Roll each portion into a 12 x 10 rectangle. Brush each rectangle with 2 tablespoons melted butter. Combine 2/3 cup brown sugar, 1/2 cup raisins, and 1 tablespoon cinnamon, Sprinkle over rectangles. Staring with a long side, roll up, jellyroll fashion and press edges to seal. Cut into 1 inch slices and place in lightly greased 13 x 9 pan. Let rise until double and bake as directed. Cool slightly.

Combine 2 cups powdered sugar, 3 to 4 tablespoons milk, and 1 teaspoon vanilla. Drizzle over warm rolls.

Orange Rolls

Divide dough as above. Combine 2 1/2 cups powdered sugar, 2 teaspoons grated orange rind, 1/4 cup butter, melted and 3 tablespoons orange juice. Proceed as above.

Combine 2 cups powdered sugar, 1/2 teaspoon orange rind, and 3 tablespoons orange juice. Proceed as above.

Dinner Rolls

1 pkg. yeast

1/2 cup warm water

1 tablespoon sugar

1 teaspoon baking powder

1 cup milk

1/3 cup margarine

1/3 cup sugar

dash salt

2 eggs, beaten

4 1/2 cups flour

Dissolve yeast in warm water. Add sugar and baking powder. Let stand for 20 minutes.

Scald milk. Add margarine, sugar, and salt. Cool, then add eggs.

Combine all with flour. Cover and refrigerate overnight.

Roll out 2 hours before serving.

Shape either as butterhorns or as pinwheels in muffin pans. Bake at 425 F. for 10 minutes. Makes 21 rolls.

Bran Rolls

3 pkgs yeast

1 cup water

1 cup shortening

1/2 cup sugar

1 cup All Bran or Bran Buds cereal

1 1/2 tsp salt

2 eggs

6 cups flour

In a 2 cup or larger measuring cup, put 3 yeast packages in 1 cup of lukewarm water. In a sauce pan, boil 1 cup water then turn off and add 1 cup Crisco (rounded but not heaping), 1/2 cup sugar, 1 cup All Bran or Bran Buds cereal, and 1 1/2 tsp salt. Stir until Crisco melts, then cool to luke warm.

In a mixing bowl, beat 2 eggs until foamy. Then add yeast mixture and Bran mixture. Slowly (1 cup at a time) add flour until it forms a sticky but not too dry ball. Lightly rub with Crisco so that it doesn't crust over. Cover with a wet towel and let rise until it has risen well above the rim of the bowl. Then, remove towel and punch down cover again and let rise once more.

After it has risen the second time put dough on floured counter

top and knead until all the air is out. On the side, melt 1/2 cup of Crisco. Roll out 1/2 inch thick and use a small glass (2 1/2 inch diamater) to punch out round slices of dough. Dip in melted Crisco, fold in half, and put on cookie sheet. You could also make walnut sized balls of dough and put 3 balls, dipped in melted Crisco in each hole of a muffin pan. Let rise again. Bake at 450 degrees for about 20 minutes, or until lightly browned.

Makes 3 1/2 dozen small rolls.

60–minute Breakfast Rolls

1/2 cup quite warm milk

1 tsp salt

1 Tbsp sugar

1 pkg yeast

1 egg

2 Tbsp shortening

2 to 2 1/2 cups flour

Combine milk, salt, sugar, yeast, egg, shortening and flour. Knead. Roll out to 12" x 7" rectangle. Prepare (see below) and place in a 9" round pan. Let rise 25–30 minutes. Bake 20–25 minutes at 400 degrees.

Orange Rolls

3 Tbsp butter

1 Tbsp orange rind

2 Tbsp orange juice

1 1/2 cups powdered sugar

Combine butter, orange rind, orange juice and sugar. Spread the dough rectangle with half the mixture. Roll up the long way and

cut 12 rolls. When baked, frost with the rest of the mixture.

Cinnamon Rolls

1 Tbsp butter

1/4 cup sugar

1 tsp cinnamon

Spread rectangle with butter. Sprinkle with sugar and cinnamon. Roll up the long way. Cut 12 rolls. When baked, ice with a mixture of 1 Tbsp butter, 1 Tbsp milk and 3/4 cup powdered sugar.

Pecan Rolls

Use the same butter, sugar, and cinnamon topping as for cinnamon rolls, and roll up the same way. Before placing them in the pan, Coat pan with 1/4 cup melted butter, 1/4 cup brown sugar and 1/4 cup pecans. Put the rolls in and bake. Turn them out onto a cookie sheet immediately as they come out of the oven.

Butter Pan Rolls

2 packages dry yeast

1/4 cup warm water

1/4 cup sugar

1 cup warm milk

1 egg, beaten

1 1/2 sticks butter, melted

2–3 cups flour

Dissolve yeast in water and let sit for 5 minutes in a large bowl. Stir in sugar, milk, egg, and 1 cup of the butter. Beat in about 1–1/2 cups flour (until the consistency of pancake mix forms). Beat this with a heavy wooden spoon for 10–15 minutes. Slowly beat in another cup of flour (the resulting dough should be very sticky and soft, a little moister than a biscuit dough). Let this rise covered with plastic wrap for about 45 minutes in a warm place.

With a basting brush, grease a 13x9–inch pan with the reserved butter. After the batter has risen, beat down. Drop batter into pan with a small ladle (about 1/4 cup) in 3x5 rows. Brush lightly with butter and let rise another 45 minutes in a warm place or until doubled. Brush the rest of the butter over the risen dough and place in a preheated 425 degree oven for 15–18 minutes, or until the top is a deep golden color. Eat straight out of the pan

while hot.

Orange Tea Rolls

1 cup freshly cooked and riced potatoes

1 cake (or 1 pkg) yeast

1/2 cup warm water

1/2 cup lard or shortening

1 cup milk

3 beaten eggs

3/4 cup sugar

2 tsp salt

5 cups flour, sifted before measuring

fresh oranges, segmented

brown sugar

Proof yeast in warm water. Place in separate bowl the shortening. Scald and pour over it the milk.

Stir until shortening has melted. When mixture reaches about 85 F, add the dissolved yeast and the riced potatoes. Add eggs, sugar and salt. Beat well.

Add 4 cups of the flour and beat the batter thoroughly. Stir or

knead in the remaining flour.

Shape into bite–sized rolls. In the center of each roll, embed a section of fresh orange which has been rolled in brown sugar.

Bake in a preheated 400 F oven 8–10 minutes. Glaze with a mixture of equal parts of sugar, water, and Cointreau.

Rolls may be made without the orange pieces.

Rosca De Reyes

(King's Round Loaf –– Exclusively for January 6)

4 cups sifted flour

1/2 package yeast

1/4 cup lukewarm water

1/4 cup butter

1/4 cup sugar

1 tsp salt

1/4 cup milk

5 eggs

1 Tbsp orange blossom water

1 oz candied citron, chopped

1 candied orange peel, chopped

1 lemon rind, grated

Place one–third of the flour in a mound on a board and make a depression in the center. Dissolve yeast in lukewarm water and pour into center of mound, mixing it a little at a time with the flour. Knead, then form into a ball. Make two incisions forming a cross on the top of the ball and place in a floured bowl. Cover with napkin and let stand in a warm place until it is twice its original size.

Mix butter, sugar and salt with milk and cook over moderate heat for about two minutes. Pour half of the mixture into a depression made in a mound of the other two–thirds of the flour. Add two eggs and the orange blossom water. Mix thoroughly with the flour and when lukewarm, add the dough which has fermented. Knead well, adding the rest of the milk mixture and two more eggs. When the dough is smooth, add citron, orange peel and lemon rind. Place in a greased pan, cover with napkin and allow it to stand twenty–four hours.

Shape dough into a large circle with a hole in the center, place on a greased baking pan and allow to stand until it has swelled almost to twice its original size. Moisten the tope with a brush dipped in remaining egg, sprinkle with sugar and dot with small pieces of additional citron. Bake at 400F for thirty minutes or longer. Yield: one very large ring or twelve to fifteen servings.

Rye Beer Bread

2 cups all purpose flour

2 packages yeast

2 teaspoons salt

16 ounces beer

1/2 cup molasses or 1 cup brown sugar, well packed

6 tablespoons butter or oil

4 to 5 cups rye or whole wheat flour

Combine first three ingredients. Bring to room temperature. Heat next three ingredients to 120–130 F. then stir into mixture. Beat with electric mixer for 2 minutes at slow speed. Add sufficient rye or whole wheat flour to make stiff dough. Knead in mixer for 5 minutes. Remove from mixer bowl and knead on floured surface until smooth. Grease well and place in a greased bowl. Cover and let rise until doubled in size, about 1 hour. Punch down; divide in half, shape into loaves. Place loaves into greased loaf pans; let rise again for 45 minutes. Bake at 375 F. for 50 to 55 minutes or until loaf sounds hollow when tapped. Note: tops will appear dark at 45 minutes, but continue to bake for another 5 to 10 minutes.

Hint: To obtain warm place to rise dough, place a pan of boiling water on floor of oven, turn oven on to 400 for one minute, shut oven off, place bread on oven shelf directly above hot water. Place

plastic wrap (which has been sprayed with cooking spray or greased with shortening) over bread and place damp towel on top. This helps prevent crust development during rising.

Swedish Rye Bread

Yield: 2 Loaves

1 c rye flour

2 1/3 c bread flour

1 tb brown sugar

1 ts salt

1/2 ts soda

1 tb yeast

1/2 c buttermilk

2 tb molasses

5/8 c water

2 tb oil

1 1/2 ts orange peel

1 1/2 ts caraway seed

Proof yeast in warm water. Proceed as usual.

Onion Rye Bread

Yield: 1 Loaf

2 1/4 ts yeast

1 1/2 ts sugar

1/2 c water, 105F

3 c bread flour

2 ts salt

1 c rye flour

3/4 c milk

1 egg

2 tb butter

1 tb Dijon mustard

3/4 c onion, chopped

1 tb caraway seeds

1 tb sesame seeds

1 egg

1 tb water

Dissolve the yeast and sugar in the warm water. In mixer, combine 1 cup bread flour, 1/2 cup rye flour, milk, egg, butter, Dijon mustard, onion, caraway, and sesame seeds. Add yeast mixture after proofing.

Beat in the rest of the rye and any of the remaining flour necessary to make a soft but firm dough. It will be slightly sticky. Place in oiled bowl and rise until double.

Punch down and shape into an oval. Place on a greased baking sheet and let double.

For glaze, combine egg and 1 tablespoon water. Preheat oven to 350F. Brush the loaf with the egg glaze. Bake for 45 to 50 minutes.

Rye Bread

0.3 liter water

25 gram yeast

1/2 tsp honey

200 gram rye flour (coarse)

Mix and cover with cling film, leave at room temperature 48 hours.

0.4 liter water

500 gram rye grains (cracked / cut).

200 gram wheat flour

Mix with yeast mixture, cover with film and leave at room temperature

for 24 hours.

0.25 liter warm (ca. 32C/90F) water

2 tsp salt

600 gram rye flour (coarse)

Add to flour mixture and knead until the dough is smooth. Remove

0.15 liter of the dough to act as sourdough next time.

Put in a 3 liter tin (Preferably the same shape as a regular toast bread). Let the bread rise for 2 hours at room temperature. Brush with water and make holes with a fork. Bake 90 minutes.

Sourdough Rye Bread with Caraway

1 package dry yeast

1/4 cup tepid water

pinch sugar

1 Tbsp salt

1 cup tepid water

2 cups active sourdough starter, sturred down before measuring

3 Tbsp caraway seeds

1 cup medium rye flour, or as needed

1 cup bread flour

2–3 cups unbleached white flour, or as needed

Cornmeal for sprinkling baking sheet

Combine yeast, 1/4 c water and sugar and let stand until very foamy

Dissolve the salt in 1 C water and stir mixture into starter.
Beast in the yeast mixture, then the caraway seeds. Beat in the
rye flour, about 1/2 C at a time, then beat in gluten flour.

Spread 2 C of the white flour in a ring on a kneading surface and
pour the dough into center of ring. Mix roughly with dough scraper
or spatula, then knead just until thoroughly mixed, adding as much
of the remaining white flour as needed to make a medium–stiff dough.

Scrape kneading surface, dust it with flour, and knead the dough very thoroughly until it is elastic and smooth. Form dough into ball, place in ungreased bowl, cover and let rise until doubled in bulk, about an hour.

Punch dough down, form into two balls, cover with towel and let rest 20 minutes. Sprinkle large baking sheet with cornmeal.

Form dough into balls or oblong loaves, as desired. Place on baking sheet and let rise until 3/4 proofed.

Preheat oven to 425 degrees and place large pan containing 2 inches of hot water on bottom shelf.

Brush loaves with glaze made of 1 tsp cornstarch cooked in 2/3 C water until translucent (about 2–3 minutes), then cooled.

Slash cuts into loaves if desired.

Bake 15 minutes in center of oven; lower heat to 350, remove pan of water, and bake for 30 minutes longer. Then remove loaves from baking sheet and place directly on oven shelves for 10 to 15 minutes, until there is a hollow sound when you rap on the bottom.

Loaves freeze very well. Improves in flavor for at least 24 hours after baking.

Finnish Sour Rye

4 cups starter from first proof

1/4 cup warm water

2 tsp salt

4 cups rye flour

1 1/2 – 2 cups white flour

Mix starter, water, salt and rye. Add white flour to form a stiff dough. Knead until smooth. Divide dough in half. For western Finland style loaves, shape into balls and flatten until 1 inch in height and 8–10 inches in diameter. Make a hole about 2 inches in diameter in the center. For eastern Finland style loaves, form two rounded loaves. Prick loaves with fork and let rise about 2 hours. Bake at 375 for 45 min.

Dark Rye Bread

2 cups starter from first proof

1/3 cup warm water

1 1/3 tbsp shortening

1/4 cup dark malt syrup

1 tbsp corn syrup

3/4 tsp salt

2 1/2 tbsp sugar

3/4 tsp ground coriander

4 1/2 – 5 cups dark rye flour

Mix all ingredients and knead for 30 minutes. Shape dough into a ball and let rise about 2 hours. Bush loaf with water and sprinkle with more ground coriander. Place a pan of water into pre–heated 425 degree oven. Bake for 5 min and remove pan. Continue baking for 1 1/4 hours at 375.

Mix 1/2 tsp potato starch with 2 tbsp water and brush on warm loaf.

Swedish Saffron Buns

(Saffransbrod)

1/2 tsp. dried saffron threads

1 cup half and half

2 envelopes dry yeast

1/4 cup lukewarm water

1 Tbl. sugar

1/3 cup sugar

1 tsp. salt

1/3 cup unsalted butter

1 egg, beaten

4 cups sifted flour, or as needed

1 egg yolk beaten with 1 Tbl. milk

1 egg white, beaten

Raisins or currants, for decorations

Lump sugar, crushed

Grated blanched almonds

The lump sugar and almonds are not needed for "cats" but are adornments for other forms of these buns.

Crush dry saffron to a fine powder and steep in 1 or 2 tablespoons luwarm half and half for 10 inutes. Sprinkle yeast into 1/4 cup

lukewarm water, add 1 tablespoon sugar, cover lightly and set aside in a warm place for 5 to 10 minutes, or until foamy. Scald remaining half and half and add 1/3 cup of sugar, salt and butter, and stir until butter melts. Cool to lukewarm. Add to yeast mixture along with strained saffron milk (if you are sure all saffron is dissolved, straining is unnecessary) and 1 beaten egg. Mix well.

Gradually stir in flour until mixture is smooth and not sticky, but still soft and pliable. Knead for 10 minutes, or until shiny and elastic. Place in a lightly floured bowl, dust top of dough with flour, cover loosely and set to rise in draft–free corner until double in bulk – about 1 1/2 hours. Punch dough down and knead for 2 or 3 minutes. Shape into forms ("cats" are below; sorry I can't show you the drawings in the book) – Let rise 30 minutes and bake in preheated 400 F oven for 10 minutes. Reduce heat to 350 F and bake 30 minutes more, or until golden brown.

Lussekatter – Lucia Cats: Pinch off small bits of dough and roll into sausage shapes 5–7 inches long. Place these strips together in pairs, pinching centers to join them and coiling four ends out. Brush with egg yolk glaze and bake. Using a little egg white, stick a raisin or currant in the center of each coil of the hot buns.

Sally Lunn

1/2 oz fresh yeast

1 tsp sugar

12 oz strong plain flour

7 fl oz warm milk

2 oz melted butter

1 egg

Cream yeast with sugar and warm milk in a jug. In a bowl, mix together the flour and salt, and then add the butter, the yeast liquid and the egg. Mix well.

Turn onto a floured surface and knead well. Shape to fit 2 greased 6" cake tins or souffle dishes. Cover and leave in a warm place for about 45 minutes or until dough has risen to the top of the tins.

Brush with a little beaten egg and bake for 30 minutes at 220C.

To serve, split horizontally in 4 slices while still hot. Spread with butter and replace slices, cut into wedges, cover with a damp cloth and put into a warm oven until the butter has melted.

Sally Lunn Bread

3/4 cup (plus) milk

1/2 cup (short) melted shortening

3 1/4 cups flour

3/4 cup sugar

1/2 tsp salt

1/4 oz. active dry yeast

4 tbs warm water

1 egg

Heat milk and shortening to the temperature of a warm baby bottle. Mix flour, sugar, and salt in a separate bowl. Add warm water to the yeast in a separate bowl. Add the warm milk and shortening to the flour, then add the yeast and the egg.

Beat the entire mixture until it comes off the side of the bowl cleanly.

Cover, let rise in a warm still place until doubled in size, about 1 1/2 hours. Knead the bread down in size and shape into a loaf. Place on a buttered cookie sheet and let rise to half again as big, about 45 minutes.

Bake at 300 F for approximately 45 minutes, basting the top with

butter after 30 minutes and after it has finished baking.

Salt Rising Bread (Oklahoma)

1 cup milk, scalded

1 1/2 teaspoons salt

2 1/2 tablespoons sugar

1/4 cup white corn meal

1 cup water, lukewarm

2 tablespoons lard

flour

milk

Let milk cool to lukewarm and add salt, half the quantity of sugar, and the corn meal. Pour the mixture into a stone crock of jar, cover, and set in a bowl of hot water. Keep in a warm place about 6 hours, or until it ferments.

When gasses escape freely, pour in the lukewarm water, and add lard, remaining sugar, and 2 cups of flour, beating well. Put jar back in bowl of hot water, and let rise until batter is light and bubbly.

Turn into a warmed mixing bowl, and gradually stir in enough more flour to make rather stiff dough. Turn onto a floured board and knead for 12 minutes. Put into 2 greased bread tins, brush with milk, cover with a clean cloth, and let rise in a warm place until

two and half times original bulk.

Bake in moderately hot oven (375 degrees F.) for 10 minutes.

Lower heat to 350 degrees F. and bake 25 minutes longer.

Sausage Bread

2 lbs ground sausage

3 eggs

1 tsp. basil

12 oz. grated Mozzarella cheese

6 cups flour

2 tbs. sugar

1 tsp. salt

1 package Rapid rise yeast

1 1/2 cup water

1/2 cup milk

2 tbs. margarine or butter

2 tbs. grated Parmesan cheese

Brown sausage, drain fat and transfer to a bowl. After sausage has cooled, mix in the grated mozzarella cheese, basil, and 2 eggs and set aside. In another bowl, mix in 5 cups of flour, the sugar, salt, and yeast. In a saucepan, heat the milk, water, and margarine to about 120–130 F. Add the liquid to the dry ingredients and mix well until dough forms. Mix in the reserved cup of flour and transfer the dough to a floured surface and knead for about 5 – 8 minutes adding sprinkles of flour to keep the dough from sticking.

When kneading is through, let the dough rest for about 10 minutes.

This is important to do otherwise, the dough will have a tendency to shrink back as you roll it out. After the rest, divide the dough in half and roll each piece into a rectangle about 16 X 10 inches. Spoon out the filling onto the center third portion of each piece(the long length). Next fold over one third over the filling then the other third and pinch the seems together tightly. Place each loaf onto a greased baking sheet in a semicircle shape. Make slashes across the top of the loaves for the entire length and brush with the remaining egg, beaten, and sprinkle with Parmesan cheese.

Cover each loaf with wax paper and let rise in a warm draft free area for about 40 – 45 minutes. Place in a 375 degree oven for 25 – 30 minutes until golden brown and transfer to a wire rack to cool slightly before serving.

Schlotzsky's–Style Sandwich Rolls

1/2 c warm water

1 tb sugar

1 pkg rapid rise dry yeast

6 oz warm milk

1/2 ts salt

1/4 ts baking soda dissolved in 1 tb water

2 1/2 c flour

In large mixing bowl combine warm water, sugar and yeast. Let stand about 5 minutes till very bubbly. With wire whisk add the rest with only 1 cup of the flour, beating to smooth dough. Beat in rest of flour till batter is thick and sticky but smooth, all flour being dissolved. Divide dough between 5 oven–proof, oil–sprayed, cornmeal dusted (let excess shake out) soup bowls (each 5" in diameter).

For more authentic shape, divide batter equally between 5 greased cans from 1–1/2 lb Dinty Moore Stew, insides also dusted in cornmeal.

Cover each one in a square of Saran wrap sprayed in a bit of oil–spray and that side down. Let raise almost an hour or till above rim of bowls or cans. Discard Saran pieces. Bake on center rack of 375~ oven about 20 minutes or till golden brown. Let cool

in containers on rack, spraying tops each in a bit of oil–spray while they cool to keep crusts soft.

To use for sandwiches, slice in half horizontally and grill on lightly buttered hot griddle as you would for grilled cheese sandwich or broiler toast till golden. Then fill with lettuce and assorted lunchmeats and cheese or sandwich fillings.

Basque Sheepherder's Bread

3 cups very hot tap water

1/2 cup (1/4 lb) butter or margarine

1/3 cup sugar

2 1/2 tsp salt

2 pkg active dry yeast

9 to 9 1/2 cups all–purpose flour

Salad oil

In a large bowl, combine hot water, butter, sugar, and salt. Stir until butter has melted; let cool to about 110 degrees. Stir in yeast, cover, and set in a warm place until bubbly (about 15 minutes).

Beat in about 5 cups of the flour to make a thick batter. Stir in enough of the remaining flour (about 3 1/2 cups) to make a stiff dough. Turn dough out onto a floured board; knead until smooth and satiny (10 to 20 minutes), adding flour as needed to prevent sticking. Place dough in a greased bowl; turn over to grease top. Cover and let rise until doubled (about 1 1/2 hours).

Punch dough down and knead briefly on a floured board to release air; shape into a smooth ball. With a circle of foil, cover the inside bottom of a 5–quart cast–iron or cast–aluminum Dutch oven.

Grease foil, inside of Dutch oven, and underside of lid with salad oil.

Place dough in Dutch oven and cover with lid. Let rise in a warm place until dough pushes up lid by about 1/2 inch (about 1 hour — watch closely).

Bake, covered with lid, in a preheated 375 degree oven for 12 minutes. Remove lid and bake for another 30 to 35 minutes or until loaf is golden brown. Remove from oven and turn out onto a rack to cool. Peel off foil and turn loaf upright. Makes 1 very large loaf.

Wheat Bread

3 large shredded wheat biscuits

1 Tbsp. salt

3 Tbsp. butter

3 cups boiling water

1/3 cup sugar

1/2 cup molasses

8 cups unbleached flour

2 Tbs yeast

In a large bowl, crumble 3 large shredded wheat biscuits. Add the next three ingredients. Stir until the butter melts. Stir in the sugar and molasses. Set aside and cool to lukewarm.

Sprinkle 2 Tbsp. yeast over 1/3 cup warm water and let proof for 5 minutes. Pour yeast mixture into the cooled mixture above and stir well.

Stir in the flour a little at a time.

Knead the dough for 10 minutes, adding more flour as needed. (Dough should be fairly sticky.) Put dough in greased bowl, cover, and let rise till doubled (approx. 1–1/2 hours). Punch down and form into 2 or 3 loaves. Place in greased loaf pans and let rise 45

minutes.

Bake at 400F for 15 minutes and then at 350F for 30 minutes more.

Holiday Snitz Bread

3 cups lukewarm water

4 Tbsp. sugar

3 pkg. yeast, dry or compressed

4 cups flour

2 cups milk, scalded

4 Tbsp. sugar

6 Tbsp. shortening (1/3 cup)

2 Tbsp. salt

1 tsp. nutmeg

1 tsp. cinnamon

1 cup sugar

1 cup walnuts, chopped

1 lb white raisins

1 lb. currants

6 oz green candied pineapple

8 oz red candied cherries

6 oz red candied pineapple

8 oz green candied cherries

6 oz yellow candied pineapple

4 oz orange peel, lemon or citron

Mix water, sugar and yeast and stir until dissolved. Then add the flour and beat until smooth. Cover and let rise about 1 hour.

To milk, add sugar, shortening, and salt. Cool to lukewarm. Add this liquid to the sponge mixture after it has doubled in bulk. Stir well to mix, then add remaining ingredients.

Flour should be added until it is workable but sticky. (you will need a 5 pound bag of flour to make this bread.) Turn out on a well floured board and knead flour into the dough. It will remain on the tacky side, but this is best because the fruit will need the extra moisture. Knead about 15 miinutes. When the proper amount of flour has been kneaded in, you will have a dough about the size of a basketball. Divide this into two batches and place each in a well oiled bowl, cover and let rise until double in bulk. Punch down dough – form three loaves from each batch and place in bread pan and let rise til double in bulk. Each bowlful will make three average loaves. Bake at 350 degrees for 45 minutes. This bread is wonderful toasted and buttered – enjoy with a friend and a cup of coffee. Give a loaf as a gift to a friend. Can be frozen.

Sourdough Banana Bread

Servings: 12

1/2 c shortening

1 c sugar

1 egg

1 c bananas, mashed

1 c active starter

2 c flour, unbleached

1 ts salt

1 ts baking powder

1/2 ts baking soda

3/4 c walnuts, chopped

1 ts vanilla or 1 ts orange peel, grated

Cream together the shortening and sugar, add egg and mix until blended. Stir in bananas and sourdough starter. Add orange peel or vanilla. Stir flour and measure again with salt, baking powder and soda. Add flour mixture and walnuts to the first mixture, stirring until just blended. Pour into greased 9 x 5--inch loaf pan. Bake in 350 degree oven for 1 hour or until toothpick comes out clean. Cool to cold before slicing.

Sourdough Buns

Serves: 12

1 tbsp. dry yeast

1/3 cup sugar

1/2 tsp. salt

1 cup sourdough starter

5–1/2 cups flour

1/4 cup butter

Dissolve yeast in 2 cups lukewarm water in glass or plastic bowl. Add sugar, salt, sourdough starter, and flour. Cover; let rise until doubled in bulk. Roll out dough to 3/4–inch thickness. Cut with biscuit cutter. Dip both sides in butter. Place on well–greased baking pan. Let rise 15 minutes. Bake at 375 degrees for 20 minutes. Yield: 12 buns.

Sourdough Starter

1 tbsp. dry yeast

1/4 cup sugar

4 cups flour

4 cups water, lukewarm

Combine all ingredients in glass bowl. Do not use metal bowl. Mix well. Cover with cloth. Let stand for 4 days, stirring daily. Add 1 cup water and 1 cup flour to starter after a cup has been used. Cover; let stand at room temperature. Stir daily to keep starter active.

Sourdough Cornbread

MILK STARTER

1 cup milk

1 cup flour

1/4 cup sugar

1 tsp yeast

Mix together in a crock and let stand at room temperature uncovered for 2 to 4 days. Stir down 2 or 3 times a day. To use starter, take it out of the refrigerator at least 8 hours before using and add another cup of flour, cup of milk, and 1/4 cup sugar. Mix well and let stand in a warm place free from drafts.

SOURDOUGH CORN BREAD

1 cup sourdough starter

1 1/2 cups evaporated milk

1 1/2 cups yellow corn meal

2 tbsp sugar

2 whole eggs, beaten

1/4 cup butter, melted

1/2 tsp salt

1/2 tsp soda

Mix the starter, milk, corn meal, sugar, and eggs; stir thoroughly in a large bowl. Stir in melted butter, salt, and soda. Turn into a 10 inch greased frying pan and bake in a hot oven (450F) for 20 minutes or until it tests done. Buttered corn stick pans may be also used: bake in a hot oven (425F) for 20 minutes or until they test done.

Cumin Bread

3 cups sourdough sponge

5–6 cups white flour

2 tsp salt

1 cup water

1/2 cup grated Parmesan cheese

1 Tbsp whole cumin seeds

2 Tbsp butter

Combine sourdough sponge, salt, water, Parmesan cheese, cumin seeds, and butter in your work bowl, mix. Add flour gradually until you have the proper consistency. Knead well.

Let rise in covered bowl until about doubled in bulk, or until a wet finger poked 1/2 inch into dough leaves a pock mark. Knead again, to remove gas bubbles. Let dough rest briefly.

Form into loaves/shapes, and place in/on baking article. Let rise until about doubled in bulk. Place a pan of water on bottom of oven. Preheat oven to 375. Bake for 45 minutes, or until loaves sound hollow when rapped on the bottom.

Seasoned Flat Bread (makes 6 flat breads)

2 C unsweetened sourdough starter

1 1/2 tsp salt

1 Tbl sugar

2 Tbl vegetable oil

2 1/2 C all–purpose flour, or as needed

olive oil

Add salt, sugar and vegetable oil to starter. Mix thoroughly. Incorporate flour slowly into mixture until stiff. Turn onto floured board and knead in additional flour as necessary until dough is satiny.

Divide dough into 6 equal parts and shape into balls. Flatten by hand and place on a lightly floured cloth. Cover and let rise 30 minutes.

Two cooking methods are offered:

Preheat oven to 500 F. Transfer breads to a baking sheet or stone. Brush with olive oil. Top with sliced mozzarella cheese, tomato slices, or other vegetables. Bake 10 min or until bread is browned and cheese is bubbling.

Brush the bread with olive oil, season with herbs, and cook on a preheated griddle.

Sourdough French Bread

Yield: 2 loaves

1 pkg dry yeast

1/4 c warm water

4 1/2 c unbleached flour

2 T sugar

2 ts salt

1 c warm water

1/2 c milk

2 T oil

1/4 c sourdough starter

Dissolve yeast in warm water. Add the rest of the ingredients. Mix and knead lightly and return to the bowl to rise until double. Turn out onto floured board and divide dough into two parts. Shape dough parts into oblongs and then roll them up tightly, beginning with one side. Seal the outside edge by pinching and shape into size wanted. Place loaves on greased baking sheet and let rise until double again. Make diagonal cuts on top of loaves with razor blade or very sharp knife and brush lightly water for crisp crust. Bake at 400 degrees F for about 25 minutes, or until brown and done.

Flat Italian Olive Bread

1/2 cup sourdough starter

1 cup unbleached flour

1/2 cup warm water

1/4 tsp yeast

1 1/2 tsp salt

1/2 cup sourdough starter

1 tbsp. olive oil

1 cup white flour

2 cups wheat flour

1 cup oil–cured black olives, pitted and chopped

Mix starter, flour and water in nonmetal bowl and leave in a warm place, covered with plastic wrap, overnight.

The next day, add to the sponge the yeast, salt and sourdough starter. Add olive oil and flours.

Knead well. Knead in black olives.

Place in bowl oiled with 1 tsp. olive oil, cover with plastic wrap,

and let rise in a warm place for about 3 hours, or until doubled.

Punch dough down.

Flatten dough into a pizza–sized circle (about 16 in.?) with fingertips. Transfer to a round cornmeal–covered baking stone and let rise for about 2 hours.

Brush either with water or olive oil, then bake at 350 F for 30 min. or until a toothpick comes out clean.

Raisin Cinnamon Bread

Yield: 2 large loaves

3 cups starter

3 – 3 1/2 cups bread flour

1/4 cup sugar

1/4 cup melted shortening

1 1/2 cups milk

3 tsp salt

3 cups whole wheat flour

2 T cinnamon

1 cup raisins

Prepare batter one of two ways: 2 Tbs starter, 2 cups 85 deg. water, 3 c bread flour, 24 hrs at 75 degrees or 1 cup starter, 1 1/2 c flour (half all–purpose, half bread), 1 cup 85 deg water, 8 to 12 hrs at 85 deg.

In a large bowl, mix starter, 1 cup bread flour, and 1/4 cup sugar.

Melt the shortening, add the milk and salt to it. Heat to luke warm and add to the batter. Add 2 T cinnamon and 1 cup raisins. Mix well. Add the 3 cups whole wheat flour, 1/2 cup at a time,

stirring well after each addition. Add one more cup of the white flour (if it'll take it) and stir well.

Turn out onto a board and knead in enough additional white flour until dough is smooth and elastic (the usual 300 to 400 stokes or 15 min.). Place into a greased bowl, turn, and cover. Proof until doubled in an 85 degree location...about 2 hours if all is well. Punch down the dough and return to the warm place to rest for 30 minutes.

Divide the dough into 2 equal parts, knead each part for about 30 seconds, form into loaves and place into loaf pans (seam side down). Cover and let proof in the warm place for 1 1/2 hrs or until doubled.

Bake in a preheated oven for 45 minutes. When golden brown and the loaves have shrunk away from the sides of the pans, they are done. Place on wire racks to cool: brush tops with butter, then cover with thick towels. Cooling takes about 3 or 4 hours. (Slow cooling brings out the flavors in the bread better).

Andrew's Sourdough Apple Cinnamon Rolls

Yield: 15 – 20 rolls

2 c sourdough starter

1 1/2 c white bread flour

1/4 c milk

1 tb vanilla

1/2 ts salt

2 tb sugar

2 c white bread flour

2 tb melted butter

4 apples

3 tb lemon juice

cinnamon–sugar mixture

1 c powdered sugar

4 ts non–fat yogurt

1/2 ts vanilla

Put sourdough starter and flour into breadmaker. Knead for 5 minutes,

and allow to sit for 8 hours. Then add milk, vanilla, salt, sugar,

and remainder of flour and run the dough cycle.

Peel, core, and dice apples into small cubes. Toss with lemon juice and set aside. Remove dough from breadmaker and divide in half.

Roll half into a large rectangle about 1/8 inch thick (should be about 11" x 16"). Lightly brush dough with melted butter, then sprinkle with cinnamon–sugar mixture. Sprinkle half the diced apples over the dough, and roll up lengthwise. Cut into 1" slices, and place flat side down in a greased 9" x 13" baking pan. Repeat with the other half of dough and apples.

Let rise in warm place for 2 hours, then bake at 400 for 25–30 minutes.

Prepare glaze by beating yogurt, vanilla, and powdered sugar till smooth. Drizzle over hot rolls.

Cinnamon–sugar can be made by mixing 2 tb sugar with 2 ts cinnamon. I like to add a dash or two of nutmeg, too.

Tip: To slice rolled–up dough into rolls without squishing them flat, take dental floss and wrap it in a circle around the dough log. Pull floss tight, and it will slice cleanly through without flatting as a knife does.

Sourdough Rye

2 pkgs active dry yeast

3 1/4 c warm water

6 c all–purpose flour

2 c rye flour

2 ts salt

1 tb caraway seeds

1–1/2 ts poppy seeds

2 tb melted butter

3 tb granulated sugar

cornmeal

1 egg, lightly beaten in 1 tb water

Four days ahead of breadmaking, prepare the starter. Combine 1 package of the yeast, 2 cups warm water, and 2 cups all–purpose flour in a plastic bowl or container. Cover tightly and let stand for 2 days at room temperature. Then refrigerate for at least another day (see note below).

The day before preparing the dough, combine 1 cup of starter, the rye flour, and 1 cup warm water in a bowl. Cover with plastic wrap and let stand overnight at room temperature. The next day stir down the dough and add the second package of yeast, dissolved in 1/4–cup warm water, salt, caraway seeds, poppy seeds, butter, and sugar.

Then add up to 4 cups all–purpose flour, 1 cup at a time, to make a stiff but workable dough. Knead for 10 to 12 minutes, then shape into a ball. Place in a buttered bowl, turning to coat the dough with the butter. Cover and let rise in a warm, draft–free place until doubled in bulk, about two hours.

Punch down and divide the dough in half. Shape into two round loaves and place on buttered baking sheets generously sprinkled with cornmeal.

Cover and let rise again until doubled in bulk, about 1 hour. Brush with the egg wash, and bake in a preheated 375 deg F. oven for 30 minutes, or until lightly browned and the loaves sound hollow when rapped with the knuckles. Cool, covered with towels to prevent the crust from hardening.

This will provide more starter than you need for this recipe. To keep it going, replenish with equal parts of warm water and flour, let stand again at room temperature, then refrigerate. Continue the process each time you use some of it. You can also substitute some other starter.

Sourdough Soy Bread

2 loaves

2 cups warm water

4 to 5 cups flour

2 tbs white sugar

3/4 cup sourdough starter

2 tbs brown sugar

1 1/2 tsp salt

3 tbs oil or melted butter or margarine

1 1/2 cups soy flour

Combine 1 cup warm water, 2 cups flour, 2 tbs white sugar and the starter and beat well. cover and let set out in a wrm place overnight until light and foamy .

In the morning add the remaining cup of water, brown sugar, salt, oil and soy flour. Beat well. Now add remaining flour and turn out onto board and knead well, adding only enough more flour to make a smooth, non sticky dough.

Place in buttered bowl, cover and let rise until double about 2 to 2 1/2 hours. Punch down and divide into 2 parts. Let rest 10 minutes shape and place into 2 buttered loaf pans.

Cover and let rise double in pans. Bake in a preheated 350 oven

for about 40 to 50 minutes or tested done.

Sourdough Yogurt Starter

1 c milk

1 c flour

2 T plain yogurt

Heat milk until it reaches 100F (38C) on a thermometer. Remove from heat and stir in yogurt. Port mixture into a clean plastic container, cover tightly and let stand in a warm place for 18 to 24 hours. Be sure to punch a small hole in container lid to allow gases to escape. Mixture should resemble the consistency of yogurt. A curd shold form and the mixture shold not flow readily when the container is slightly tilted. If clear liquid rised to the top of mixture, simply stir it back in. If liquid or starter turns pink, discard mixture and start again.

After curd has formed, gradually stir 1 cup flour into the starter until smoothly blended. Cover tightly and let stand in a warm place 85F (30C) until mixture is full of bubbles and has a good sour smell, approximately 2 to 5 days. If clear liquid forms on top of mixture, stir it back into starter. Each time you use part of your starter replenish it with equal amounts of warm milk 100F (38C) and flour. Cover and let stand in a warm place several hours or overnight until it is full of bubbles. Cover and store in refrigerator until needed. Starter should always be at room

temperature before using. Low-fat or skim milk may be used in place of whole milk. Always be consistent in type of milk used.

White Sponge Bread

Yield: 1 Servings

2 1/2 c warm water

2 tb sugar

1 pkg dry yeast

1/3 c dry milk powder

4 c sifted flour

2 tb sugar

1 tb salt

3 tb shortening, melted

3 c sifted enriched flour or more

Pour warm water, milk powder and 2 T sugar into mixer bowl.

Sprinkle in yeast and wisk until dissolved.

Add flour and beat until smooth. Cover. Let rise in warm place, free from draft, until light and spongy, about 1 hour.

Stir sponge down. Stir in sugar, salt and shortening and remaining flour. Knead for at least 10 minutes with mixer.

Turn dough out on lightly floured board. Kneed a little manually til smooth

and elastic. Place in greased bowl, brush with shortening. Cover, let rise in warm place, free from draft, until doubled in bulk, about 1 1/2 hours.

Punch down and turn out onto lightly floured board. Divide in half, let rest 15 to 20 minutes. Shape into loaves. Place in greased bread pans, 9x5x3 inches. Cover. Let rise in warm place, free from draft, until center is slightly higher than edge of pan, about one hour. Bake in hot oven (400F) for 30 minutes. Turn down to 350F and continue baking for 20 minutes longer. Makes 2 loaves.

Variation:

For oblong loaves, divide dough into 3 or 4 pieces, depending on desired thickness of loaves.

On a lightly floured surface, shape each piece into a smooth log, gently tapering ends. For round loaves, divide dough in half. Shape each half into a smooth ball.

Place shaped dough on prepared baking sheets. Cover with a dry towel. Let rise until doubled in bulk, about 1 hour.

Adjust oven racks to 2 lowest positions. Place a shallow roasting pan on lowest shelf, pour in 2 c boiling water. Preheat oven 15 minutes to 425–degrees.

Slash tops of oblong loaves with 5 diagonal slashes each. Slash tops of each round loaf with 3 horizontal slashes and 3 vertical slashes in a tic–tac–toe design. Brush loaves with cold water. Bake 15 minutes.

Brush loaves with egg–white glaze, bake 10 minutes longer. Brush again with egg–white glaze. Remove roasting pan from oven.

Bake loaves 10 to 15 minutes longer, for a total of 35 to 40 minutes, or until bread sounds hollow when tapped on bottom.

Remove from pans, place loaves directly on oven rack. Bake 5 minutes longer. Cool on racks. Makes 2 to 4 loaves.

Sourdough White

yields: 2 loaves

1 oup starter

2 cups warm water

2 1/2 cups flour

Allow to proof overnight, 8–15 hours. Return one cup of the starter.

2 1/2 cups sourdough bread batter

1 1/2 cups water, milk, or 1 C yogurt plus 1/2 cup water, warmed

2 T sugar

2 T melted butter

2 t salt

3 to 4 1/2 cups flour

Add 1 cup flour to starter. Mix in liquid, then sugar, salt, and butter. Add flour until dough turns from sides of bowl. Turn out onto kneading board and knead in 1/2 – 1 cup more of flour.

Let proof until doubled in bulk. 2 to 3 hours. Punch down, let rise again (about 1 hour). Turn out, punch down, shape into loaves.

Let rise about halfway (approximately 30 minutes), then bake in a

preheated 375 degrees F oven 45–50 minutes.

Turn out onto cooling racks, allow to completely cool before wrapping. You may optionally brush the loaves with water or melted butter while still warm, but I don't usually bother.

Spoon Rolls

2 c lukewarm water

1 pkg. yeast

1/3 c wesson oil

4 T sugar

1 egg

4 c self–rising flour

Mix by hand in order. Batter should be like pancake batter. Slightly lumpy. Pour into greased muffin pans and bake about 20 minutes at 375 degrees til brown. Or, store batter in refrigerator. Helps to make 2 hours before baking. If stored in fridge, stir batter daily.

12 Sticky Buns

3 cups flour

1/4 c sugar

1 tablespoon or 1 envelope rapid rise type yeast

1 1/4 c warm milk

1/4 c very soft unsalted butter

1 egg

1 tsp salt

1/2 c flour

1 tablespoon melted butter

1 tablespoon dark corn syrup

1 tablespoon brown sugar

cinnamon

Mix flour, sugar and yeast. Add and mix in milk. Add and mix in butter, egg, salt and flour.

Turn out and knead, adding flour as needed, until soft, smooth, and no longer sticky. 10 min. Place in oiled bowl to rise till doubled– 30–40 minutes. Turn out and divide dough in half. Roll each half out into a rectangle about 8x10. Brush with melted butter, spread with a handful of brown sugar and sprinkle generously with

cinnamon. Add raisins if you want. Roll up like a jelly roll and pinch along top edge to seal. Cut into 6 slices each roll– 12 all together.

Grease two texas muffin pans and spoon into the bottom of each melted butter, corn syrup, brown sugar and cinnamon.

Stir each a bit and add some chopped pecans or walnuts. Place a slice of your dough in each, cover and let rise till almost double– about 30 minutes.

Bake in a pre–heated 375" oven for about 20– 25 minutes till golden brown. Wait 5 minutes before turning pans over to give the topping a chance to thicken slightly. Turn out on a rack with paper underneath to catch drippings. (you can spoon some of this back on top while hot if it's a lot.)

Sunflower Bread

1/2 cup raw unsalted sunflower seeds

5 cups unbleached white bread flour

1/4 cup bulgar wheat, coarsely ground, soaked in 1/4 cup water for 10 minutes

1/2 cup barley flakes

2 cups warm water

2 tablespoons sugar

2 tablespoons honey

3 tablespoons shortening

2 teaspoons salt

1/8 teaspoon tumeric

1/8 teaspoon paprika

1 package dry yeast

Start by mixing 1/8 cup of water with the bulgar wheat in a cup. As long as it soaks for maybe 5 minutes before you add it to the mix, it won't be crunchy in the final product.

Mix 2 cups flour, and all the rest of the dry ingredients including the yeast. Then mix in the shortening, honey, bulgar wheat, and water until a batter is formed. Mix in the rest of the flour, 1 cup at a time. It should form a ball and be only slightly tacky. Knead for 10 minutes.

Form a ball, place into a buttered bowl, roll around in the bowl until coated with the butter (actually I spray Pam in), cover, and let rise until doubled in size.

Punch down, and depending on the size of the loaf pans, form into 2 large or 3 smaller loaves. Let rise uncovered until doubled in size again.

Bake at 300F for 45 minutes until it sounds hollow when tapped.

A wonderful variation is to add 1/2 cup of pumpkin seeds in addition to the sunflower seeds. It changes the character of the bread, but it tastes great, too.

Swedish Boiled Bread

0.6 oz dry yeast or 50g cake yeast

3 1/2 cup rye flour (0.9 liters)

0.6 cup dark corn syrup (0.15 liters)

1 tsp salt (5 ml)

1 1/2 cup lukewarm water (0.4 liters)

3 1/4 cup wheat flour (0.8 liters)

Mix well the yeast, rye flour, corn syrup, salt and water. Then, mix in, little by little the wheat flour.

Knead the dough. Rub a thin layer of fat on the inside of a stainless steel bowl, powder the inside with flour and put the ballshaped dough in the bowl. Now, put a lid on top of the bowl, which shall be large enough so that the lid will not touch the dough. Put the bowl in a pot, fill up with water to 2/3 of the height of the bowl, and boil for 4 hours. Fill up with water to 2/3 every now and then, but be careful never to get any water into the bowl. If possible, keep a lid on the pot while boiling. The bread will rise while being boiled, but will be a rather compact bread.

Swedish Rye Bread

1 pkg active dry yeast

1/4 cup warm water

1/4 cup brown sugar

1/4 cup light molasses

1 tablespoon salt

2 tablespoons shortening

1 1/2 cups hot water

2 1/2 cups stirred medium rye flour

3 tablespoons caraway seed

2 tablespoons orange peel, thinly pared and cut into 1/4" pieces

3 1/2 to 4 cups sifted all purpose flour

Soften yeast in warm water. In large bowl, combine sugar, molasses, salt, and shortening. Add hot water and stir until sugar dissolves. Cool to lukewarm. Stir in rye flour; beat well. Add softened yeast, caraway seed, and orange peel. Mix well. Stir in enough all-purpose flour to make a moderately stiff dough.

Knead on well-floured surface until smooth and satiny (about 10 minutes). Place dough in lightly greased bowl, turning once to grease surface. Cover; let rise in warm place until double (1-1/2

to 2 hours). Punch down. Turn out on lightly floured surface; divide in 2 portions. Shape each into smooth ball. Cover; let rest 10 minutes.

Pat dough in 2 round loaves; place on greased baking sheet. (Or shape in 2 oblong loaves and place in greased loaf pans) Cover and let rise in warm place until double (1–1/2 to 2 hours). Bake at 375 degrees about 25–30 minutes. Place foil loosely over tops last 10 minutes, if necessary. For soft crust, brush with melted butter. Cool on rack. Makes 2 loaves.

Sweet Roll Dough

1/4 c warm water

1 tablespoon yeast

3/4 c warm milk

1/4 c sugar

1 tsp salt

1 egg

1/4 c shortening

3 1/2 c flour

Dissolve yeast in water. Mix in other ingredients. Knead about 5 minutes. Place in greased bowl, turning dough so all sides are greased. Cover with a damp towel and let raise until double. Punch down and let raise again. Roll dough into 15 by 9 inch oblong. Spread with 2 tablespoons soft butter. Sprinkle with 1/2 cup sugar, 2 teaspoons cinnamon and 1/2 cup raisins.

Roll up tightly, beginning at wide side. Seal well by pinching edges of roll together. Stretch roll slightly to even. Cut roll into 1 inch slices. Place a little apart in greased 13 by 9 inch pan or 18 greased muffin cups. Cover and let raise until doubled in bulk. Bake at 375F for 25~30 minutes.

While still sightly warm, frost with frosting.

1 1/2 c powdered sugar

1/8 c warm milk

1/2 tsp vanilla

Mix together.

Taco Bread

3 3/4 cups bread flour, divided

1 tsp sugar

1 tsp garlic powder

1 tsp ground cumin

1 tsp chili powder

1/2 tsp salt

1/4 tsp ground red pepper

1 pkg active dry yeast

1 cup water

1 tbsp. vegetable oil

1 large egg

3/4 cup (3 oz.) reduced fat Cheddar cheese, shredded

2 tbsp. bread flour, divided

Vegetable cooking spray

Combine 1 cup flour and next 7 ingredients in a bowl. Combine water and oil in a saucepan; cook over medium heat until very warm (120 to 130 degrees). Add liquid mixture to flour mixture, beating at low speed of an electric mixer. Beat for 2 minutes at medium speed. Add egg; beat well. Stir in cheese and enough of the remaining 2–3/4 cups of flour to make a soft dough.

Sprinkle 1 tablespoon flour over work surface. Turn dough onto

floured surface, knead until smooth and elastic (10 minutes). Place in a large bowl coated with cooking spray, turning to coat top. Cover and let rise in a warm place, free from drafts, 45 minutes or until doubled in bulk. Punch dough down. Sprinkle remaining 1 tablespoon flour over work surface. Turn dough out onto surface, and knead lightly 4 to 5 times; roll into a 14 x 7 inch rectangle. Roll dough up, starting at short side, pressing to eliminate air pockets; pinch ends to seal. Place dough, seam side down, in a 9 x 5 x 3 inch pan coated with cooking spray.

Cover and let rise in a warm place approximately 45 minutes until doubled in bulk. Bake at 375 degrees for 30 minutes or until loaf sounds hollow when tapped on bottom. Remove from pan immediately; cool on a wire rack. Yield: 1 loaf.

Taralli

1 1/2 cakes compressed (fresh) yeast

1 cup lukewarm water

3 cups all purpose flour

1/2 teaspoon salt

2 1/2 teaspoons fennel seeds

Prepare a dough with the yeast, water, flour and salt, following the directions given for Neapolitan Pizza below. It should be rather soft.

Divide the dough into 24 pieces. Roll into small "sausages" about 1/2 inch thick. Shape each sausage into a ring, closing the ends firmly together. Arrange them on a floured baking sheet and leave to rise in a warm place for about 2 hours.

Sprinkle the rings with fennel seeds and bake in a moderate oven (375 F) for about 1 hour. They must be crisp. Makes 24 rings.

Dough: Dissolve the yeast in the water. Add enough of the flour to make a soft, smooth dough, cover the bowl and leave in a warm place to rise, about 30 minutes. Sift the remaining flour and salt together and make a well in the middle. Fill it with the risen dough and mix well. Knead vigorously, adding a little more water

if necessary, until the dough is smooth and elastic. Roll into a ball, place in a large bowl and leave covered with a damp cloth in a warm place for about 2 hours, or until the dough has doubled it's bulk. If desired, it may be divided into two or four pieces before being left to rise.

Three Seed Bread

12 oz wholemeal flour

1 sachet dried yeast

3 tsp golden syrup

7 fl oz warm water

1/4 tsp salt

3 tsp sunflower oil

2 oz peeled sunflower seeds

1 oz sesame seeds

1 oz peeled pumpkin seeds

Mix the yeast with a teaspoon of syrup and a little warm water. Stand for about 10 minutes until frothy. Pour the rest of the syrup, the salt, oil and flour into a large mixing bowl. Pour the yeast into the flour and knead thoroughly for 5 minutes. Put a teaspoon of oil into into the bowl , turn the dough into it, cover the bowl with a clean damp tea towel or cling film and leave to rest in a warm place for about an hour until it has risen well. Grease a non-stick 2lb loaf tin. Push the dough down, add the seeds and knead thoroughly. Put the dough into the tin, cover and keep warm for another 35 to 40 minutes. Pre-heat the oven to gas mark 7, 425F, 210C, and bake for 45-50 minutes. Remove, tip out of it's tin and tap. If it sounds hollow, it's ready, if not, bake for another 5 minutes upside down. Then cool on a rack.

Thyme–Cheese Bubble Loaf

1 pkg active dry yeast

1 tsp sugar

1 c warm water

3 cups all–purpose flour

1 tsp salt

2 T vegetable oil

1 c shredded Monterey Jack cheese (4 oz)

4 T butter, melted

1/4 c chopped parsley

3 tsp finely chopped fresh thyme or 3/4 tsp. dried leaves, crushed

To proof yeast, sprinkle yeast and sugar over warm water in small bowl, stir until yeast is dissolved. Let stand 5 minutes until mixture is bubbly.

Combine flour and salt in food processor. With food processor running, add yeast mixture and oil. Process until mixture forms dough that leaves side of bowl. If dough is too dry, add 1 to 2 tablespoons water. If dough is too wet, add 1 to 2 tablespoons additional flour until dough leaves side of bowl. Dough will be sticky.

Place dough in large greased bowl. Turn dough over so that top is

greased. Cover with towel, let rise in warm place about 1 hour or until doubled in bulk.

Punch down dough. Knead cheese into dough on lightly floured surface until evenly distributed. Cover with towel, let rest 10 minutes.

Grease 1 1/2 quart casserole dish or 8 1/2 by 4 1/2 inch loaf pan, set aside. Combine butter, parsley, and thyme in small bowl.

Roll out dough into 8 by 6 inch rectangle with lightly floured rolling pin. Cut dough into 48 squares with pizza cutter. Shape each square into a ball. Dip into parsley mixture. Place in prepared pan.

Cover with towel, let rise in warm place about 45 minutes or until doubled in bulk. Preheat oven to 375 degrees.

Bake 35 to 40 minutes or until to is golden and loaf sounds hollow when tapped. Remove from pan and cool on wire rack 30 minutes. Serve warm. Store leftover bread in the refrigerator.

Variations:

Add a cup of crumbled cooked sausage and replace the thyme with sage.

Add chopped pepperoni and season with Italian seasoning.

Tomato Chili Bread

1/4 cup warm water

1 package dry yeast

1 can (14.5 oz.) whole or stewed tomatoes

1/4 cup margarine

1 1/2 tsp. salt

1/4 cup brown sugar

2 Tbsp. chili powder

2 Tbsp. whole cumin seed

1/4 cup corn meal

6 cup bread flour

1 medium onion

several fresh chiles (optional)

1 Tbsp. vegetable oil

egg wash (1 egg beaten with 1 Tbsp. water and a pinch of salt)

Proof yeast in 1/4 cup warm water. Blend tomatoes briefly in blender. (Some small pieces should remain.) Add enough water to make 2 cups.

Add margarine, salt, sugar, chili powder, cumin seed, corn meal and yeast mixture. Stir in 5 cups flour to make stiff dough. Knead in enough more flour to keep from sticking. Let rise until doubled in bulk. Punch down, and let rise again.

Chop onions and chiles and saute in a tablespoon of oil. Knead onions and chiles gently into dough. Form into loaves. Let rise until almost doubled. Brush loaves with egg wash, and sprinkle with some more cumin seed. Bake 30 to 35 minutes at 375 degrees until browned, and sounds hollow when tapped on the bottom.

Tortilla Bread

Yield: 2 loaves

2 3/4 c flour

2 ts salt

1 T sugar

2 c warm water

1 pk dry yeast

2 c masa harina

Mix flour and yeast. Mix water, sugar and salt. Add to flour; stir well, then beat vigourously for about three minutes. Stir in masa and enough flour to make a stiff dough. Knead 3 to 5 minutes. Form into ball; let rise in covered greased bowl for one hour. Punch down; let rest 10 minutes. Shape into two round loaves and put into two greased round pans. Let rise 30 to 45 minutes. Bake at 375 degrees for 30 minutes; remove from pans and cool on racks

Tuscan Walnut Bread

2 cups warm water, 105–115 degrees F.

1 envelope dry yeast

1 tablespoon salt

1/2 cup walnuts, chopped

5 cups bread flour

Whisk 2 cups warm water and 1 envelope dry yeast in large bowl until yeast dissolves. Let stand 10 minutes. Mix in enough flour 1 cup at a time to form dough that is too stiff to stir. Turn out dough onto floured surface and knead in enough remaining flour to form soft, smooth dough. Continue kneading until smooth, elastic and slightly sticky, about 5 minutes.

Lightly oil large bowl. Add dough, turning to coat. Cover and let rise in warm draft–free area until doubled in volume, about 1 1/2 hours.

Preheat oven to 350 degrees F. Lightly flour 2 baking sheets. Gently turn out dough onto lightly floured work surface (do not allow dough to deflate). Using long sharp knife, cut dough into 3 equal pieces. Gently stretch each piece into elongated loaf shape (do not allow dough to deflate). Transfer to prepared baking sheets, spacing 2 inches apart. Bake until loaves sound hollow

when tapped on bottom, about 1 hour. Transfer loaves to rack and cool completely.

Christmas Walnut Roll

2 cakes yeast

1 tsp salt

1/2 c warm milk

3 tbs sugar

6 c flour, sifted

3 eggs, beaten

1/2 lb butter

1 c sour cream, room temperature

2 lbs. ground nuts

2 c sugar

In a medium bowl, dissolve yeast in milk and set aside for five minutes. In another large bowl, combine flour, butter, salt, sugar, eggs, and sour cream. Mix well. Add yeast and milk mixture and blend well. Divide dough into 4 parts and roll each part out (1/4 or so thick) in a rectangular shape on a floured surface, as for jelly roll. Combine nuts and sugar in a bowl. Spread nut filling evenly over dough, roll up dough lengthwise (dough rolls should be longer rather than shorter). Place on a lightly greased cookie sheet. Allow to rise for 1 hour or until doubled in bulk. Bake 35–40 minutes, or until rolls are nicely browned. When done, remove from oven and cool rolls on wire rack. When rolls are

completely cooled, slice and serve or wrap tightly in saran wrap or tinfoil.

Country Style Walnut and Rosemary Bread

1 large round loaf, 16 slices

2 cups warm water

2 envelopes dry yeast

2 cups all purpose flour or more

2 cups whole wheat flour

1 tbsp. fresh chopped or 1 tsp dried rosemary

1 1/2 tsp. salt

2 tbsp. olive oil

1 clove garlic, crushed

1/2 cup coarsely chopped walnuts

1/2 tsp. ground black pepper

Mix 2 cups warm water and yeast in a large bowl of an electric mixer fitted with a dough hook, let stand until yeast dissolves, about 5 minutes. In a medium bowl combine 2 cups all purpose flour, whole wheat flour, rosemary and salt. Stir 1 tbsp oil into yeast mixture. Gradually add flour mixture and beat until incorporated. Mix on medium speed 10 minutes, adding more all pupose flour if dough is sticky.

Turn out dough onto floured surface, knead until smooth and elastic,

about 3 minutes. Place dough in lightly oiled large bowl, turn to coat. Cover with plastic, then kitchen towel. Let dough rise in a warm draft–free area until doubled in volume, about 75 minutes.

Meanwhile, heat 1 tbsp oil and garlic in small skillet over medium heat 1 minutes, stir in nuts and pepper. Remove from heat, cool. Discard garlic.

Preheat oven to 375F. Punch down dough. Let rest 10 minutes. Turn out dough onto floured surface. Roll out dough to a 12" diameter round. Spread walnut mixture over. Fold dough over walnut mixture, knead 3 minutes to distribute walnuts evenly. Form dough into ball. Place smooth side up on heavy large baking sheet. Cover with towel. Let rise in warm draft–free area until almost doubled, about 35 minutes.

Bake until bread is golden and sounds hollow when tapped on bottom, about 45 minutes. Cool on rack. Can be made up to 2 weeks ahead. Wrap tightely and freeze.

Wheat Bread

3 1/2 cups warm milk

2/3 cup sugar or honey

2/3 cup oil

4 teaspoons salt

3/4 oz (21 grams) dry yeast (3 pkgs)

1 1/2 cup whole wheat flour

1 1/2 cup bread flour

additional all purpose white flour

Mix all the non-flour items (make sure the milk is not too hot to the touch, or it will kill the yeast). Mix in the whole wheat and bread flour. Then knead in enough of the all purpose flour so that the dough does not stick appreciably to your hands (this may take 10 minutes of kneading). Put the dough into a really large bowl, rub some oil on the top of the dough so it doesn't dry out when rising. Cover the bowl with and put in a warm place.

When approx. doubled in size, form portions of dough into loaves and put in pans. Put pans with dough in them in a warm place. Let them rise until about doubled. Bake at 375F for small loaves, 350F for large loaves on the bottom rack in the oven until the tops are all brown. After taking the pans out of the oven, let cool for

about 5 minutes then take the bread out of the pans and lay them on their sides on cooling racks.

Wheatgerm Bread

Yield: 2 x 450g loaves

4 teaspoons dried yeast

1 teaspoon caster sugar

600 ml warm water

25 g butter or vegetable fat

625 g wholemeal flour

175 g wheatgerm

2 teaspoons salt

2 teaspoons malt extract

1 egg, beaten

Blend the yeast with the sugar and a little of the warm water and leave for about 20 minutes until frothy.

Rub the fat into the flour, wheatgerm, salt and malt extract and make a well in the centre. Stir in the yeast mixture and the remaining water and mix to form a soft dough. Knead well until elastic and no longer sticky.

Place in an oiled bowl, cover with oiled clingfilm and leave in a warm place for about an hour until doubled in size.

Knead the dough again and shape into two greased 450g (1 lb) loaf tins. Leave to rise in a warm place for about 40 minutes until the dough rises just above the tops of the tins.

Pre–heat oven to 230 C / 450 F / Gas 8. Brush the tops of the loaves generously with egg. Bake for about 30 minutes until golden brown and hollow–sounding when tapped on the base.

Zwieback

1 package active dry yeast

1/4 cup very warm water

1 cup milk

4 cups all–purpose flour

1 egg, beaten

1/2 cup granulated sugar

1/4 cup melted butter

1 teaspoon vanilla extract

1/2 teaspoon salt

confectioners' sugar

fresh lemon juice

Sprinkle dry yeast into water. Let stand for a few minutes, then stir until dissolved. Scald milk and cool to lukewarm. Add milk and 2 cups of the flour to yeast. Beat thoroughly. Stand in warm place for about 1 hour, or until mixture is light and bubbly. Beat in remaining ingredients except confectioners' sugar and lemon juice and remaining flour, if necessary, add a little more flour to make a medium–stiff dough. Stand in a warm place and let rise until doubled in bulk. Punch down and turn out on lightly floured board. Knead for about 5 minutes. Shape dough into 2 1/2" round buns. Place buns on greased cookie sheet, about 1 inch apart. Allow to rise again in warm place until doubled in bulk.

Bake in preheated 400F oven for 10 minutes. Lower heat to 350F and bake for 15 minutes longer. Cool buns. Slice into 3/4 inch slices. Return to 300F oven and bake for 40 minutes, or until the slices are lightly browned on both sides. Mix confectioners' sugar with lemon juice to prepare a thin icing. When zwiebacks are cold, frost with lemon icing. Makes about 2 dozen.

White Bread (Repost)

2 lbs flour

3/4 ounce dry yeast

3 cups luke warm water

3 tsp salt

Dissolve the yeast in the 1/8 of the water and mix. In a different bowl mix the flour and the salt. Add the dissolved yeast and the rest of the water. Mix everything and knead till you have a smooth dough (10–15 minutes). Form a ball with the dough, strew some flour over it and let it rise for 1 hour on a cooking sheet covered by a towel. Split it into equally parts and knead them just for a short time.

Form two round flat loaves and put them on a cooking sheet, paint them with lukewarm water and let rise again for 15–20 minutes in a warm room. Bake them at 500F for 6–7 minutes and then turn down the heat to 350F. Take them out after 20 minutes or when they are browned nicely.